THE ARTISAN ISSUE

# FOOD&WINE

# 53 BEST NEW SUMMER RECIPES

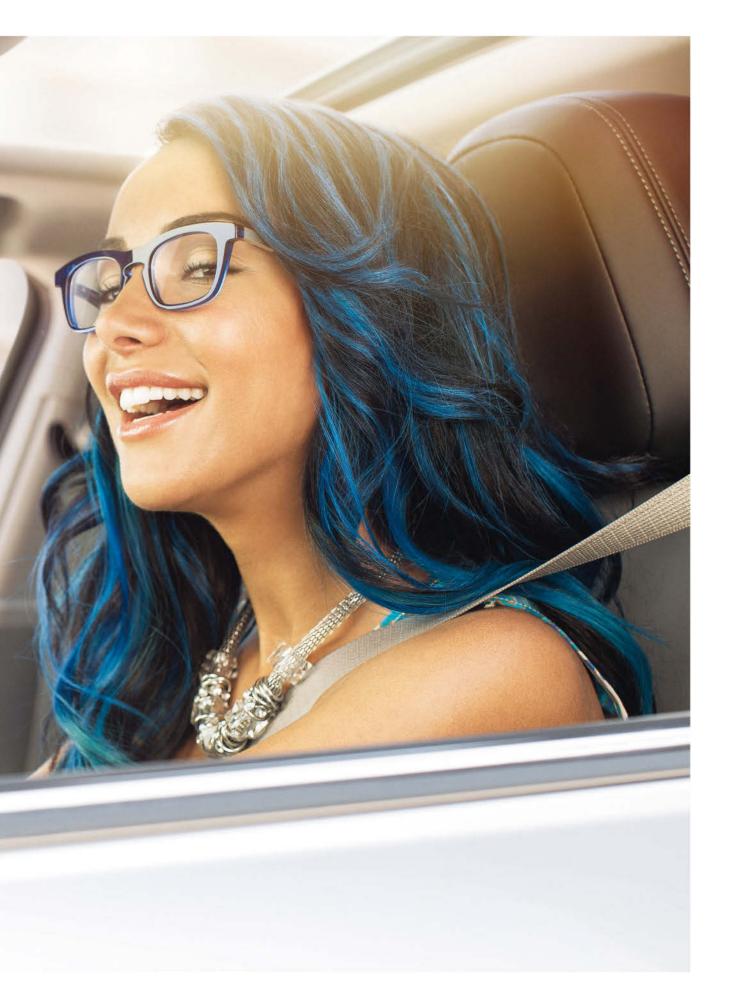
FROM THE GARDEN & THE GRILL



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## THE ARTISAN ISSUE

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CLOCKWISE FROM TOP LEFT: MATTHEW NOVAK; CEDRIC ANGELES; CON POULOS; JOHN CULLEN; CON POULOS; CEDRIC ANGELES. COVER: PLATE BY SPECK & STONE; FORK FROM HORNE



#### Yogurt + butter = fantastic dip.

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PORK BELLY WITH RHUBARB GLAZE

Tangy Sicilian rosé: 2013 Cornelissen Susucaru (p. 119).



SUMMER SALAD WITH HERBS AND PITA CRISPS

#### with

Spritzy, citrusy Vinho Verde from Portugal: 2014 Vera (p. 122).



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Caramelized

plums make

this delicious.







## FOOD&WINE

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"This is pregnant me sizing up a watermelon, which is all I plan to eat this summer."





-Justine Sterling

-Kelly McGuire



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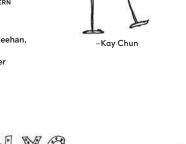
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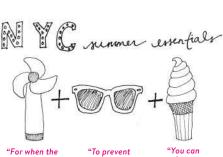
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Kaufman

CHEERS V



sun blindness (or disquise a hangover)."

air-conditioning

breaks down

on the subway."

always count on Mister Softee."

-Maren Ellingboe



"I call this collection Lolita's Summer Spectacular.

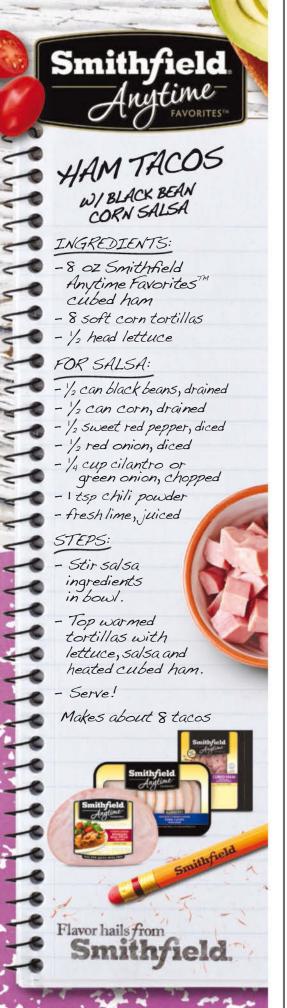
-M. Elizabeth Sheldon



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O SURPRISE, AT F&W WE LOVE local foods. In this issue, I want to introduce a slightly less conventional concept: local entertaining style. As the artisan movement expands, we've seen magnificent talent growing in cities across the country, like Oakland, California; Minneapolis; and Nashville. So, for the first time, we can not only eat local, but also entertain local with plates, utensils and other pieces made nearby. For our blockbuster story "America's Ingenious Artisans & Recipes They've Inspired "on page 94. Style Editor Suzie Myers

local, but also entertain local with plates, utensils and other pieces made nearby. For our blockbuster story "America's Ingenious Artisans & Recipes They've Inspired," on page 94, Style Editor Suzie Myers identified signature works by nine artisans, and our Test Kitchen cooks Justin Chapple and Kay Chun developed fabulous summer recipes to match. I hope this issue encourages you to find your own ceramists, metalworkers and woodworkers so you can serve local food with local style. To give a shout-out to some of your favorites, use the hashtag **#FWArtisans** on Twitter and Instagram.







# The New Craft Fairs

One quick way to find local artisans is to go to fabulous reinvented craft fairs across the country. F&W's **Suzie Myers** identifies two she really loves.



#### West Coast: Echo Park Craft Fair

**LOCATION** Los Angeles **WHEN TO GO** December 12–13; echoparkcraftfair.com. **ARTISANS TO LOOK FOR** Rachel Craven Textiles (linen napkins, \$96 for four); Claire Nereim (screen-printed poster, \$70); Chay Wike (hand-blended organic teas, \$25 for five varietals).

#### **East Coast: Field + Supply**

**LOCATION** High Falls, NY **WHEN TO GO** October 10–11; fieldandsupply.com. **ARTISANS TO LOOK FOR** Ravenwood (small-batch maple syrup, \$24 for 16 oz.); Sawkille (oxidized walnut stool, \$700); Asher Israelow (black walnut serving tray, \$200).







#### THE LEXUS GX

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#### **KOREAN SPA PILGRIMAGE**

I had to buy two extra suitcases in South Korea to bring back all the life-changing beauty products I discovered. The biggest eye-opener was Spa Lei in Seoul, where I was completely naked with dozens of other women being tossed around from table to table by their no-nonsense technicians. It was bizarrely utilitarian and indulgent all at once, unlike anything else.

#### **FANCY FLATWARE**

One cool thing in Korea is that traditional utensils are made out of brass, even the chopsticks.

#### **DINING ALONE**

I eat out alone a lot. When I need a treat, I go to Minetta Tavern [in New York City] for a Black Label burger and a Hendrick's martini. I even went by myself to Lazy Bear in San Francisco, which serves tasting menus at communal tables.

#### **LATTE LOVE**

When I'm in New York City, I go to The Smile– probably too often–for almond milk lattes.

#### **SUNDAY SUPPERS**

I travel to L.A. a couple of times a month, and I'm in love with the Sunset Tower Hotel. It's such a civilized, relaxing experience—plus they serve this incredible fried chicken special on Sundays.

#### **JUICE-BAR BEAUTIFIER**

I'm fascinated by the trend of beauty "ingestibles." L.A. juice bar Moon Juice sells Beauty Dust, a goji berry powder that's supposed to increase collagen and make everything—hair, nails, skin—better. I'm kind of skeptical, but it feels virtuous.

#### **NUMBER-ONE BEAUTY TIP**

Your skin is like a plant. You have to water it. Make sure it's hydrated, not just squeaky clean.

#### **NATURAL GOOD LOOKS**

We incorporate a lot of natural ingredients into our Glossier products, like sweet almond oil, which is great at getting moisture deep into the skin. –INTERVIEW BY M. ELIZABETH SHELDON



# Nothing says summer vacation like a backyard barbecue—miles at sea.

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## **Objects of Our Obsession**

#### 1. WHIPPED HONEY

This is so creamy, I'd spread it on a biscuit instead of butter. \$10 for 6 oz.; mouth.com. -Julia Heffelfinger

#### 2. SMOKED SALT

I use this crunchy and gently smoky salt on everything, even grilled peaches. \$7 for 1 oz.; sanjuan islandseasalt.com. -JH

#### 3. CHILE SAUCE

This harissa, made with tomato paste, preserved lemons and chiles, is my new rice bowl go-to. \$11 for 6 oz.; chefshop.com.

#### -Christine Quinlan 4. FRESH CHAI

Chai concentrate can be too strong, so I love Calmer Sutra's nuanced blend, made with fresh ginger. \$13 for 4 oz.; calmersutratea.com. -Kay Chun

#### **5. CACAO BONBONS**

My dream candy: crunchy cocoa beans coated in white, milk and dark chocolate. \$28 for 12 oz.; cocoapuro.com. —Tina Ujlaki

#### 6. CIDER SYRUP

A little of this sweettart syrup on vanilla ice cream evokes apple pie à la mode. \$16 for 12.7 oz.; carrsciderhouse.com.

#### 7. AMERICAN SALUMI

West Loop Salumi in Chicago makes the best soppressata I've ever had anywhereeven Italy. \$17 for 6 oz.; westloopsalumi .com. \_TU

#### 8. SEA KRAUT

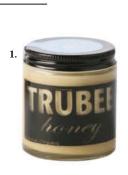
I'd pile The Brinery's turmeric-spiced cabbage-kelp kraut on a fried fish sandwich or add it to broth for steamed mussels. \$11 for 24 oz.; thebrinery.com. -JH

## 9. RYE-WALNUT CRACKERS

Effie's buttery crackers remind me of the brown bread I grew up with in Boston. \$9 for 7.2 oz.; murrayscheese.com. -cq

#### **10. TROPICAL BITTERS**

Polynesian Kiss bitters with passion fruit are going straight into my next mai tai. \$25 for 100 ml; elguapobitters .com. -CQ









RTISAN

# MAYBE WE SHOULD TALK ABOUT THE 4000-POUND VOLCANIC ROCK IN THE ROOM.

PATRÓN IS ONE OF ONLY A HANDFUL OF ARTISANAL TEQUILA MAKERS STILL USING A TAHONA STONE WHEEL TO CRUSH THE FINEST COOKED WEBER BLUE AGAVE—AN ANCIENT, LABOR-INTENSIVE PROCESS. THIS METHOD UNLOCKS AN EARTHY, COMPLEX TASTE TRULY WORTH TALKING ABOUT.





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# TREND SPOTTING

#### Rye crumble

Rye bread from local bakery Easy Tiger is dehydrated and then ground.

#### Rye bread ice cream

Caraway seeds and deeply toasted rye bread steep in cream for 15 minutes before churning.

#### Toasted marshmallow

Black pepper marshmallows are a nod to s'mores.

ANATOMY OF A DISH

Chocolate ganache

A thin layer is rich

"but not an

over-the-top

chocolate assault."

says Sawicki.

# "CHOCOLATE & RYE"

"Bread and butter is literally my favorite thing in the world," says pastry chef Laura Sawicki, a 2012 F&W Best New Pastry Chef. At Launderette in Austin, she serves her version of a favorite childhood after-school snack: toast with butter and "chocolaties" (a.k.a. sprinkles). 2115 Holly St.; launderetteaustin.com.

#### Poached pears

Cinnamon, coriander and bay leaves infuse Bosc pears poached in white wine.

#### Black currant gel

Sawicki adds a hint of Bulleit rye whiskey to a rich, jammy black currant gel.

# **FIXES FOR SANDWICH**

At the new Madcapra in L.A.'s Grand Central Market, chefs Sara Kramer and Sarah Hymanson serve four vegetarian sandwiches each day: two with falafel, two with vegetables or egg. Here, Kramer (below left) shares their secret weapons.



#### 1. CAULIFLOWER GREENS

"After a quick blanch, the stemmy leaves around the cauliflower head can be used wherever other hearty greens like kale would go. Delicious and also economical they'd otherwise go to waste."

#### 2. NUT AND SEED SAUCES

"We puree sunflower seeds to make rich, creamy spreads instead of tahini."

#### 3. AMBA

"It's a tangy mango pickle used across the Middle East. We make ours with fruits we can find locally, like plums and strawberries (either ripe or unripe). A little goes a long way." \$13; noonasamba.com.

#### 4. BARBERRIES

"A tart Middle Eastern fruit. We use the dried berries on a soft-boiled-egg sandwich with white beans and spiced summer squash."

#### **5. YOGURT SPREADS**

"We spike ours with dried herbs. mushrooms and citrus peel."

#### The New Takeout

Chefs are helping create dreamy outdoor-eating scenarios.



Tapas time at Barcelona's legendary La Boqueria Market.

An afternoon on the Seine in Paris.

A seafood snack at North Carolina's Cape Hatteras National Seashore.

A trailside meal in New Mexico's Gila National Forest.



A sunset picnic at New York City's High Line park.

Lunch in downtown Los Angeles's Grand Park.

A backvard barbecue in central Raleigh.

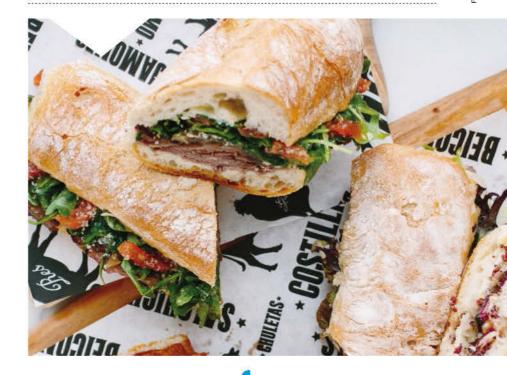
Lunch on a bench in Santa Fe Plaza.

Sandwiches stuffed with marinated steak (below) from El Colmado Butchery. 53 Little W. 12th St.; elcolmadonyc.com.

A baguette and a jar of rabbit rillettes from Sgirl Away. 720 Virgil Ave.; sqirlla.com.

A bushel of oysters to grill with Tabasco-bacon butter from Standard Foods. 209 E. Franklin St.; standard-foods.com.

Barbecued quail sandwich and cactus pear salad from Eloisa. 228 E. Palace Ave.: eloisa restaurant.com.



#### ONLINE POLL

When we asked readers, "How do you feel about restaurants that require advance ticket purchases?" the
responses ranged from accepting to outraged. A sampling:



**MEH** 



The completely redesigned 2015 Edge is here and ready for almost anything, with available features like a front 180-degree camera, enhanced active park assist and Lane-Keeping System. It's comforting to know you have a few surprises of your own. Go to ford.com to find out more.







## **FAST TRACK**

BEFORE OPENING his Los Angeles restaurant Alimento, chef Zach Pollack worked at a salumeria in Umbria, a pig farm in Sardinia and a Michelinstarred restaurant in Sicily. At Alimento, he's combining that expertise with L.A.'s multicultural influences. One example: his tortellini in brodo "al contrario" (right). Filled with a Parmesan-and-mortadella-laced broth, they are an Italian version of the Chinese soup dumplings available all over Southern California's San Gabriel Valley. "My food is not a direct translation of Italian dishes, or even a reinterpretation," he says. "I grew up in L.A. It's bringing two places together." 1710 Silver Lake Blvd.; alimentola.com.



#### BOOK PREVIEW

## THE DESSERTS OF JORDI ROCA

At El Celler de Can Roca in Girona, Spain, pastry wizard Jordi Roca has every piece of dessert gadgetry imaginable, plus two assistants whose sole job is to blow melted sugar into sculptures. But in his new book, The Desserts of Jordi Roca, he proves that he can also create astonishing desserts with supermarket ingredients, a bottle of booze, a glass and a knife.



24

COMPLEX CARAMELIZED APRICOT	VS.	EASY FRUITY CAIPIRINHA JELLY RECIPE P. 129
A shell of caramel filled with apricot foam	WHAT IT IS	Cachaça-laced, fruit-studded gelatin
Sugar, glucose, dextrose, invert sugar, isomalt sugar	SWEETENERS INVOLVED	Sugar
Air pump, candy thermometer, food scale	EQUIPMENT REQUIRED	Paring knife, saucepan
On a dessert plate, arrange the foam-filled caramelized "apricot" on a pool of apricot sauce with a quenelle of ice cream.	PRESENTATION	Remove chilled glass from refrigerator and serve.

[DRINK THIS NOW]

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# CALIFORNIA always in season

PART 2: California farmers Joe Turkovich and Nick Micheli grow dried plums that are coveted both all over the world and in local restaurants, like Rich Table in San Francisco.



watch the accompanying video at visitcalifornia.com/californiagrown

#### **CALIFORNIA** DRIED PLUMS

Generations of California farmers bring to the table the sweetest natural sensation— California dried plums.

hefs are more popular than ever. But if you ask a chef who the real rockstars are, they would point to farmers like Joe Turkovich of Joe Turkovich Farms and Nick Micheli of Micheli Family Farms. In part two of our six-part series, we visit Northern California, where plums are grown, dried and then enjoyed from coast to coast in the United States—and as far away as China, Japan, Scandinavia and South America.

#### generations

Unlike many farmers, Joe and Nick—both of whom have been farming their whole lives—predominantly grow the same variety of plums that past generations have been growing in Northern California for more than a century.

"That's very unusual in the fruit business," says Joe. "Most fruit farmers are growing varieties that have been developed recently, but it's very difficult to breed new and improved plums, so we're growing the same exact plant we did when I was a kid, French plums." Those are dehydrated to make dried plums, which, yes, are sometimes called prunes.

While dried plums have been more or less the same for the past 100 years, the growing process has changed dramatically. For example, farmers are now working to use water more efficiently. Nick's farm has converted to underground microjet irrigation systems that apply water directly to the trees' root zone. "They save a tremendous amount of water," he says.

These changes are necessary to preserve their livelihoods now—and to help the next generation. "I often think that one day I could pass all this on to my nieces and nephews," Joe says. "And that makes me feel good."



## synergy

After years spent in some of the country's best kitchens, chefs Evan and Sarah Rich headed west to San Francisco to develop the restaurant of their dreams. What really drew them in was the amazing produce available. "We meet the farmers, and we realize how much passion they have. They have the same amount of passion for what they're growing, as we do for what we're cooking. So, on an unseen level, there's this synergy between the two," Evan explains. "It gives us more of a connection to what we're doing."



#### CHEFS SARAH & EVAN RICH Rich Table, San Francisco

#### Salsa Verde

In this unique take on Salsa Verde, Rich Table tops asparagus with a salsa made from kale and dried plums, then finishes the dish with fresh diced plums and candied almonds for another layer of crunchy sweetness.







#### WITH CALIFORNIA DRIED PLUM FARMERS JOE TURKOVICH AND NICK MICHELI

What role does food play for you outside of farming?

NM: I'm from an Italian family, and food is definitely a big part of our lives. When we get together, it's all about the food!

How does it feel to know that the plums you grow in California will be distributed to Asia, Europe and beyond?

 $\mbox{\it JT:}\ l$  have a certain amount of pride when l know that my food is being consumed somewhere across the globe.

What are some of the things your family enjoys doing in California?

NM: We're all big sports fans. I like to play recreational ice hockey
and my family loves to go to sporting events together.

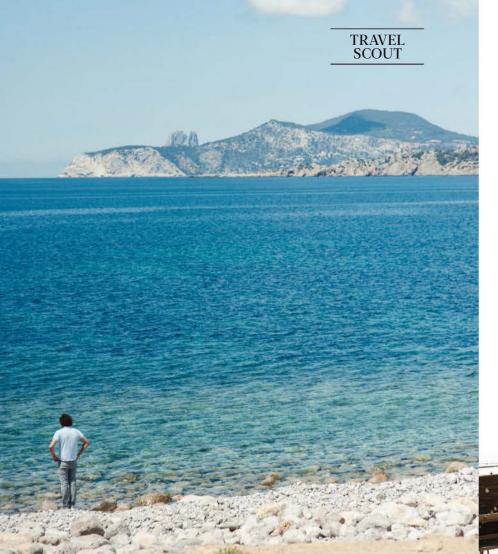
#### What advantages do farmers have in California?

JT: The reason California is so special agriculturally, and particularly for growing fruits and nuts, is that the climate is quite unique. It only exists in five or six other places in the world.

#### Do you enjoy what you do?

NM: I love what I do. And I think that most farmers probably feel the same way. You can't do this job without having a great passion for it.





Cocktail pioneer Romée de Goriainoff at Experimental Beach Ibiza.



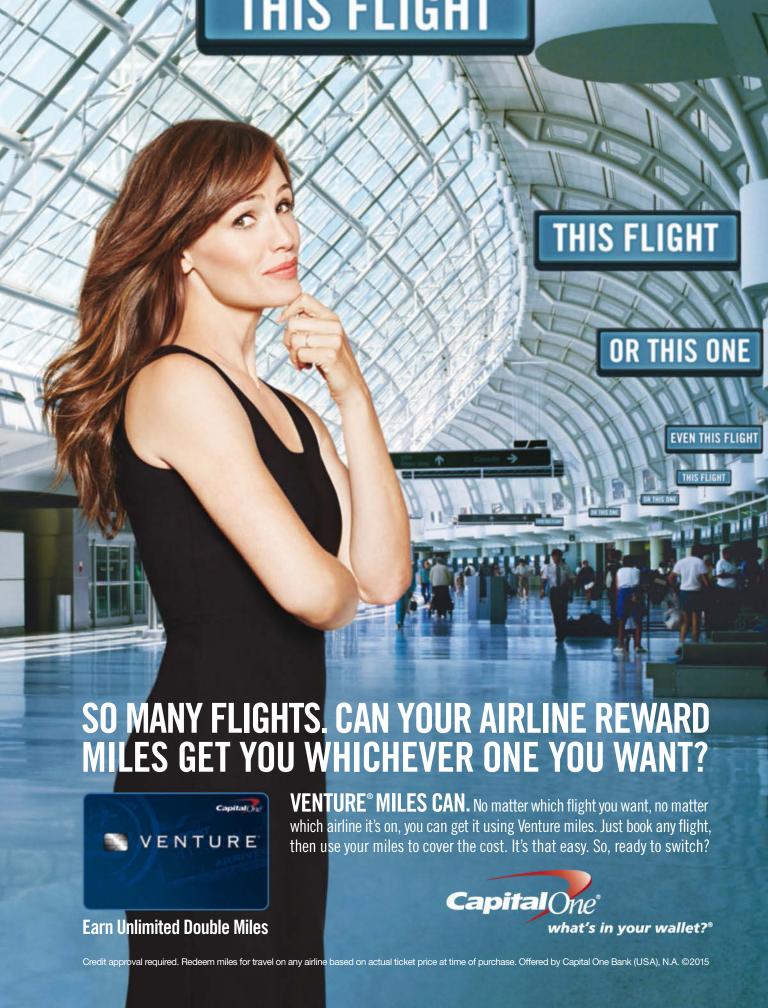
# World's Best New Beach Bar

THE MIXOLOGY GENIUSES BEHIND EXPERIMENTAL COCKTAIL CLUB IN PARIS ARE HELPING TRANSFORM THE SPANISH ISLAND OF IBIZA INTO A COMPELLING FOOD-AND-DRINK DESTINATION.

BY GISELA WILLIAMS

BIZA, THE LEGENDARY LITTLE ISLAND off the east coast of Spain, might be famous for its decadent 24-hour raves, but it has a quieter side—there are meditation and yoga retreats, hidden coves and secret beaches accessible mainly by boat or steep, unmarked trails. "That's why I love Ibiza," says celebrated mixologist Romée de Goriainoff, co-owner of Experimental Beach Ibiza. "You can do everything or nothing—whatever you want."

Two things you couldn't do until recently on Ibiza: eat or drink very well. "Even at the best places, there was a tendency to put a big Buddha at the entrance and serve sushi and pasta on white Plexiglas tables," de Goriainoff says. Now that's changing. The extraordinary chefs Ferran and Albert Adrià are the latest to open a place there (p. 30). Meanwhile, de Goriainoff has launched his Ibiza bar and restaurant with partners Olivier Bon, Pierre-Charles Cros and Xavier Padovani.



Experimental
Beach Ibiza is
a sophisticated
upgrade of
a chiringuito,
an Ibiza
beach shack.

De Goriainoff has a history of creating sophisticated vanguard lounges in major cities around the world. Eight years ago, he opened the Experimental Cocktail Club in Paris and changed the European mixology scene by offering exquisitely crafted drinks in a swanky space. He and his partners went on to establish clubs and wine bars in London and New York: they're now expanding into the hotel business with a new cocktail-centric property in Paris, Grand Pigalle, where the lobby bar is the major focus and a vintage Citroën car will take guests to the group's other bars and lounges across the city. Having a place in Ibiza has been a secret dream for de Goriainoff, a regular visitor to the island. When the chance came to buy his favorite chiringuito, a thatch-roofed beach shack, he took it. Situated in a nature reserve on the island's southernmost tip, the property had long been overseen by two brothers who looked like "they had seen their share of parties," says de Goriainoff. "But the location has the best sunsets on earth."

At most *chiringuitos*, the design is very simple and the specialty of the house is a sandwich and an Estrella beer. The Experimental Group wanted something modern but still true to a chiringuito's casual beach vibe, so they brought in the French designer Dorothée Meilichzon. She transformed a small fishing boat into a bohemian bar and outfitted the restaurant with rattan, natural wood and sky-blue cotton. Chef Alex Larrea serves simple Mediterranean dishes like tender pan-grilled octopus with local chorizo (p. 32). As for the cocktails, the group eschews the avant-garde ones they're known for, instead preparing whimsical takes on the classics, like a mai tai mixed with a hit of whiskey so it's not too sweet (p. 32). The signature drink is the Pineapple Express, spiked with rum and served in a frozen pineapple with a pair of straws. It has a splash of grenadine, which gives it a pretty pink color that looks a lot like an Ibiza sunset. It's an image that continues to inspire de Goriainoff. "I'd love to open up a hotel in Ibiza," he says. Las Salinas; eccbeach.com.

Gisela Williams is Food & Wine's European correspondent. She lives in Berlin with her family.



#### The Adriàs Arrive

IBIZA HAS HAD ITS SHARE of talked-about openings in the past two years, including the all-white Cotton Beach Club and the French restaurant La Belle Ibiza. The latest: Heart Ibiza, the collaboration between chef brothers Ferran and Albert Adrià, of Spain's El Bulli, and Cirque du Soleil founder Guy Laliberté. The Adriàs met Laliberté 10 years ago, when he invited the El Bulli team to the Alegría show in Barcelona. "Over lunch, we imagined a place where food and artists come together." recalls Albert: he describes the result as their version of the ultimate culinary amusement park. Opened in May in the Ibiza Grand Hotel, Heart Ibiza has singular street-food carts created by the Cirque du Soleil design team with dishes like basil-and-Parmesan air waffles from El Bulli former head chef Rafael Zafra. Because it's Ibiza, there's also a cabaretstyle nightclub. "It's not a restaurant and it's not a dinner show," says Albert. "It's like another world, where artists interact with guests and you get a taste of Asia and then Mexico." Reservations are impossible; Serena Cook of Deliciously Sorted Ibiza can help visitors get a table. heartibiza.com; deliciouslysortedibiza.com.



ONE CAN'T JUST BUILD SOMETHING TRULY ITALIAN. CHLY HISTORY CAN





#### **Experimental Recipes**

At Experimental Beach Ibiza, guests can order chef Alex Larrea's Mediterranean dishes and meticulously mixed tropical drinks. Mixologists will make any cocktail on the menu for four people and serve it in a giant conch shell.

## Octopus with Chorizo and Potatoes

Active **30 min;** Total **1 hr 45 min** Serves **4** 

This extra-tender octopus is first dipped in hot water to firm it up. It's then mixed with spicy, pan-grilled chorizo.

- 1 onion, coarsely chopped
- 3 bay leaves
- 13/4 lbs. octopus tentacles
- 34 Ib. potatoes, peeled and cut into ½-inch dice Kosher salt and freshly ground pepper
- 3 Tbsp. extra-virgin olive oil, plus more for drizzling
- 2 tsp. chopped thyme
- 5 oz. cured Spanish chorizo, cut into ½-inch dice
  - Shredded shiso (optional)
- 1. Bring a large saucepan of salted water to a boil with the onion and bay leaves. Using tongs, carefully dip the octopus into the boiling water 3 times, then leave it in the water. Cook the octopus over moderately low heat until tender, about 1 hour. Remove from the heat and let the octopus stand in the water for 10 minutes; drain. Cut the octopus into ½-inch pieces.
- 2. In a medium saucepan, cover the potatoes with water and add salt. Bring to a boil and simmer over moderate heat until just tender, about 10 minutes. Drain and transfer to a bowl. Toss the potatoes with the 3 tablespoons of olive oil and the thyme; season with salt and pepper.
- **3.** In a grill pan, cook the chorizo over moderately high heat until warmed through, 2 minutes. Transfer to a bowl. Add the potatoes and octopus to the pan and cook until hot and the potatoes are golden in spots, 5 minutes. Add to the chorizo, season with salt and pepper and toss. Drizzle with oil, garnish with shiso, if using, and serve. Alex Larrea

**WINE** Strawberry-scented Spanish rosé: 2014 Viña Zorzal.

#### Mai Tai

Total 5 min; Makes 1

Romée de Goriainoff adds a splash of whiskey to his take on the classic rum cocktail. A good-quality orgeat makes a big difference; at Experimental Beach, de Goriainoff makes his own. Look for artisanal orgeat from Small Hand Foods (smallhandfoods.com).

Ice cubes

- 11/2 oz. dark rum
- 3/4 oz. orgeat (almondflavored syrup)
- 3/4 oz. fresh lime juice
- 34 oz. dry curação
- 1/4 oz. whiskey
- 2 dashes Angostura bitters Crushed ice
- 1 mint sprig, 1 strawberry and 1 orange zest strip, for garnish

Fill a cocktail shaker with ice cubes. Add all of the remaining ingredients except the crushed ice and garnishes and shake well. Strain into a rocks glass filled with crushed ice. Garnish the mai tai with the mint sprig, strawberry and orange zest strip and serve.





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WEAR IT: Delicate Charleston Rice Beads jewelry, oyster shell cuff links from Croghan's Jewel Box, and Brackish Bowties made with wild game feathers.

**COLLECT IT: Sweetgrass Baskets,** used on plantations to separate the rice grain from its chaff, are woven daily by more than 50 resident Gullah artists at the Charleston City Market. Serious home cooks flock to the world's first Le Creuset Signature Boutique, where the iconic enamel pots are on dazzling display. Rewined Candles fill recycled wine bottles with



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Hands-on cooking instruction offered in the original circa 1804 kitchen house at this 16-room inn (seen here).







soy wax.









# **Unwimpy Wine Country**

CANADA'S PRINCE EDWARD COUNTY HAS BEAUTIFUL BEACHES, A GROWING COMMUNITY OF ARTISTS AND ARTISANS, AND DOZENS OF FEARLESS WINEMAKERS.

BY MEGAN KRIGBAUM PHOTOGRAPHS BY JOHN CULLEN

ome of the most intriguing wines in the world come from truly extreme places, like Sicily's explosive Mount Etna or the vertical vineyards of Germany's Mosel. Prince Edward County is extreme in its own uniquely Canadian way—which explains why it is arguably and improbably the most exciting young wine region in North America. I felt compelled to make a visit to try its focused, minerally Pinot Noirs and Chardonnays at the source.

"The County"—not to be confused with mussels-laden Prince Edward Island off Canada's Atlantic coast—is a 42-mile-wide island in Lake Ontario. It isn't *my* Great Lake—a child of the Mitten State, I've spent every summer of my life on Lake Michigan—but each glacier-carved body of water has a powerful effect on the climate of its respective region: generous in the summer, brutal in the winter. In Prince Edward County, between the near-Arctic conditions that can last some six

months and the hungry mouths of the giant flocks of swallows, grackles and starlings that cross the region on their migratory route, no one has any business trying to grow grapes.

Happily, none of those daunting conditions are apparent on a late-summer day. From June through August, the County attracts visitors from Montreal and Toronto. The lines for blackcap-berry ice cream at Slickers in the town of Bloomfield can be half an hour long, and the extra-wide sand beaches fill up with families who pack picnics and stay all day.

There's yet to be a consensus about whether the wine followed the artists or the artists followed the wine, but recently the County's long-established creative community has been growing. Plus, there's been an influx of young entrepreneurs opening shops, galleries and restaurants. The fantastic renovation of Angéline's Inn and the addition of the design-forward lakeside Drake Devonshire Inn should make the County a destination for travelers from all over.

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#### 7pm -

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#### - 8nm

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"What Lahti described was new to me:
Because Prince Edward winters are so intense, growers have to bury their vines to protect them. They hibernate them."

# LONG DOG VINEYARD & WINERY

It was a cool and misty morning when I drove out to Long Dog winery. Rain soon electrified the bright green vines, making the cows shiny black against the foggy backdrop; everything smelled fresh.

James Lahti, a tall, pale-blue-eyed winemaker, and his wife, Victoria Rose, are Toronto transplants who have lived in the County for almost 20 years. Both worked as film editors, and he still does, mainly on IMAX films—his most recent on the Arctic. I sat at the island in their lived-in kitchen drinking a glass of their silky, Meyer-lemony Chardonnay, while Flora and Fern, two wire-haired dachshunds (the namesake "long dogs") lolled on the couch. Rose nonchalantly stirred a pot on her prized Garland stove, simmering a white bean and tomato soup that she topped with a big scoop of pesto made with ingredients pulled from her garden that morning.

As a lover of wines from Austria, Germany and Italy's Alto Adige, I've heard plenty about the adversities of those cold-climate regions: late frost, grapes that won't ripen, ferocious hail. But what Lahti described was new to me: Because Prince Edward winters are so intense, growers have to bury their vines to protect them. They hibernate them. After harvest, growers take three or four of the canes (that year's shoots) from each vine, pull them to the ground and attach them to a wire. Then a worker goes through on a tractor and "hills up" more than a foot of soil. Miraculously, the vines bounce right back when uncovered in the spring. "These vines are hard-wired; they know what to do," Lahti told me.

What compels Lahti and all the winemakers here to look beyond the weather is the remarkably fertile soil—a glacial gift. "This place is magical because it's all old limestone, and that doesn't really exist in the world between 43 and 45 degrees latitude," he told me. "We have 165-million-year-old limestone. It's what the French call *calcaire*; it's all bones and shells." The makeup of the soil is very similar to that of some of the best crus in Burgundy, as is the cool, damp climate, which is why Pinot Noir and Chardonnay reign here. We tasted from barrels in Lahti's dusty cellar, the damp day accentuating the wines' surprisingly terrestrial flavors, the "forest floor" quality Burgundy lovers adore.

#### THE GRANGE WINERY

Visiting the Grange Winery's vineyard, I practically dropped to the ground when I heard what sounded like three gunshots. "Bird banger," Caroline Granger said, squeezing my shoulder reassuringly. Most growers in the County cover their vineyards in bright blue netting to keep hungry birds away, but Granger doesn't: "I don't want to stop the airflow. We need to embrace the environment. And I want to have easy access to the fruit." Instead, she relies on the cannons to scare the birds off and came up with a new way to trellis the vines.

We retreated into the enormous 1872 wooden barn that houses her cellar and an extraordinary high-beamed tasting room. Granger grew up playing in this barn, turning it into the setting for an imaginary circus. She was the first to bring grapes to the property, planting her vineyards in 1999.

Granger's 28-year-old daughter, Maggie Belcastro, her assistant at the winery, had made an incredible herbed frittata. "I know it's bizarre to have a breakfast pairing," Belcastro said, "but I'm obsessed with eggs and our Pinot Gris." She is studying at the biodynamics school up the street, hoping to convert the vineyard, something that struck me as a significant challenge—but she was confident, unfazed.



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#### NORMAN HARDIE WINERY

In truth, I didn't meet one conformist during my time in Prince Edward County. It's not exactly a place that breeds wimps and wallflowers; it demands scrappy farmers and big personalities. Norm Hardie—a lover of Champagne, Burgundy and loud music—may as well be the mayor. On this particular Sunday afternoon, most of the County was on the crush pad at his magnificent winery, a metallic structure that resembles an inflated Airstream. He uses the concrete slab in the middle of his Pinot vineyard to process fruit during harvest; but in the growing season he packs it with people drinking wine and eating pizzas from the big stone oven he had built by a local mason.

Hardie poured me a glass of his vivid white blend, Calcaire, and brought me an Alsatian pizza that took a mere 90 seconds to cook in the hot oven. He told me the recipe was inspired by Laurence Faller, the renowned winemaker from Domaine Weinbach in Alsace who recently passed away. Here, Hardie's chefs top the pies with house-cured speck and Canadian cheddar. "When people sit down and see the tanks and the vines and have the best pizza, possibly of their lives, they don't forget about you," he told me. I think he was downplaying the extremely gulpable quality of the wine.

Hardie's style of winemaking is relatively hands-off: He buys the best barrels he can, works with natural yeasts when possible and lets his white wines build layers of flavor by staying on their lees (dead yeast cells). He pulled a sample of his 2013 Cuvée des Amis, a single-barrel Chardonnay that he only makes in the best vintages. It shimmered in the glass and had an unmistakable orange peel note. Then we tried his 2013 County Chardonnay, and it was creamy and floral, markedly precise.

"Hardie uses the concrete slab in the middle of his Pinot vineyard to process fruit during harvest; in the growing season he packs it with people drinking wine and eating pizzas from the big stone oven."

#### Alsatian Pizza

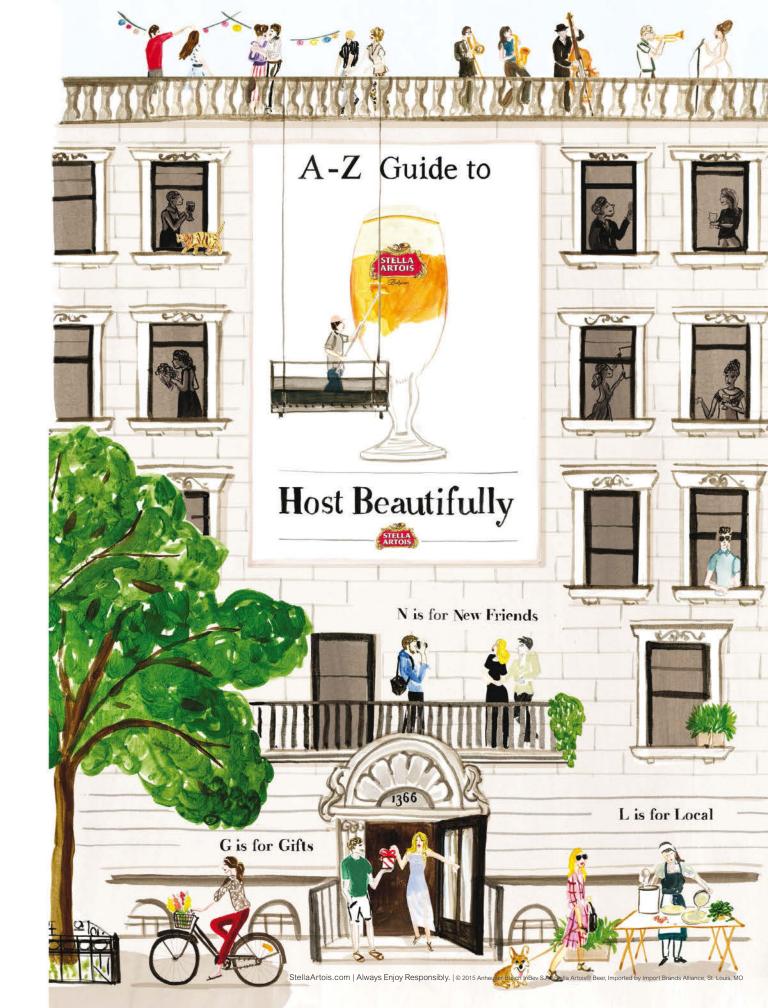
Active **30 min;** Total **1 hr** Serves **8 to 10 as an appetizer** 

This Canadian twist on a traditional Alsatian tarte flambée is topped with cheddar and smoky house-cured speck (similar to prosciutto). Winemaker Norm Hardie serves it with his 2013 Calcaire, a minerally white blend. For something easier to find, try an Alsace blend, like the 2013 Marcel Deiss Alsace Blanc.

- 1 lb. pizza dough All-purpose flour, for dusting
- 2/3 cup crème fraîche Kosher salt and pepper Freshly grated nutmeg
- 2/3 cup shredded aged cheddar cheese
- 4 oz. thinly sliced speck
- 1 medium Vidalia onion, thinly sliced (11/3 cups)

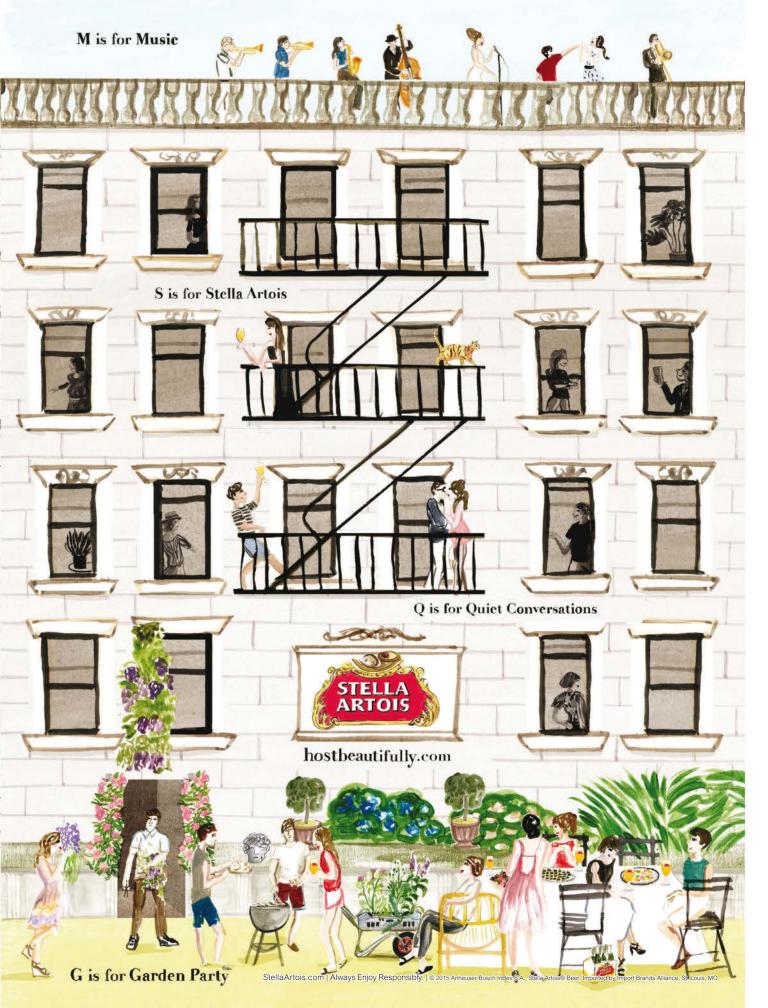
- **1.** Set a pizza stone on the bottom rack of the oven and preheat to 500° for 30 minutes.
- 2. Cut the pizza dough in half and roll into balls. On a lightly floured surface, roll out each ball of dough to an 11-inch round. Transfer each round to a sheet of parchment paper. Spread half of the crème fraîche over 1 dough round and season with salt, pepper and nutmeg. Top with half of the cheddar, speck and onion. Slide the parchment paper onto the hot pizza stone and bake until the pizza is crisp. about 10 minutes. Transfer to a work surface, cut into wedges and serve hot. Repeat with the remaining dough round and toppings. >













## DRAKE DEVONSHIRE INN

It used to be that the only bar open year-round in town was the Elks Lodge—and *everybody* went to the Elks Lodge. Now, the restaurant at the Drake Devonshire in Wellington is the spot. The 13-room hotel smack-dab on the lake is a nexus for modern art and contemporary thinkers. Lest that sound obnoxious, it isn't-it's a blast.

The building was an 1800s foundry-turned-inn that the current proprietor, who also owns the Drake Hotel in downtown Toronto, took down to the studs and rebuilt. The restaurant's A-frame structure evokes a summer-camp mess hall that's been taken over by artists; off to the side, there's a screened-in porch with steps leading down to the rocky beach, where a bonfire awaits for roasting hot dogs.

I sat for dinner under a beam that had been covered in neon crochet over the course of 24 hours by Brooklyn artist London Kaye. Chef Matthew DeMille's dishes are comforting but creative, in step with the feeling of the whole place: Lake Ontario pickerel with crab and summer corn panzanella (p. 48); a crisp pea salad dressed with maple syrup (right). I had a glass of Rosehall Run Vintner's Daughter Chardonnay.

After dinner, I headed to my room. The staircase was lined with 25 drawings of a local great blue heron, pieces commissioned by the Drake. The rooms are filled with retro furniture and diabolical paintings by Team Macho, a collective from Toronto. On my bed was a handmade rag doll and a purple woolen tweed blanket from MacAusland's. Above the light switch, beside the armoire, I noticed a line of poetry on the wall: "like a small monk in a green monastery." Hidden verses by local poet Al Purdy are written in little spots all over the hotel.

That night, I slept with the screen door open. Even though I couldn't see the lake, I could hear it lapping outside my window.

#### **Snow Pea Salad**

Total 35 min; Serves 6

The Drake Devonshire's chef, Matthew DeMille, uses just a bit of local maple syrup to add a sweet, slightly smoky note to this bright green pea salad.

- 4 tsp. apple cider vinegar
- 2 tsp. fresh lemon juice
- 1 garlic clove, minced
- 1 Tbsp. pure maple syrup
- 1/2 tsp. Dijon mustard
- ¼ cup canola oil Kosher salt and pepper
- 1/2 tsp. black sesame seeds
- 1/2 tsp. white sesame seeds
- 3/4 lb. snow peas, trimmed
- 2 cups shelled fresh English peas
- 1/2 cup mixed sprouts, such as radish and alfalfa
- 1 radish, thinly sliced
- 1/4 cup torn mint leaves

- 1. In a small bowl, whisk the cider vinegar with the lemon juice and garlic; let stand for 5 minutes. Whisk in the maple syrup and mustard, then gradually whisk in the oil. Season the vinaigrette with salt and pepper.
- **2.** In a small skillet, toast the sesame seeds over high heat, tossing occasionally, until lightly browned, 2 to 3 minutes.
- 3. Halve one-third of the snow peas crosswise on the diagonal and julienne the rest. In a saucepan of salted boiling water, blanch the snow peas and English peas until crisp-tender, 30 seconds. Drain and rinse under cold water; pat dry. In a bowl, toss the peas with the sprouts, radish, half of the mint and 6 tablespoons of the vinaigrette. Transfer to a platter and top with the remaining mint and the toasted sesame seeds. Serve the remaining vinaigrette at the table.

"I sat for dinner under a beam that had been covered in neon crochet over the course of 24 hours by Brooklyn artist London Kaye."

## **Best of Prince Edward County**

Most of the great small-production wines from Prince Edward County stay in Canada, which means Americans who want to try them need to head north. The County is a two-hour drive from Toronto, through cornfields and other farmland.

#### **WINERIES**

#### **Closson Chase**

An incredible 150-year-old wooden barn, now Closson Chase's tasting room, is what enticed a group of friends to purchase this property. Up the hill, winemaker Deborah Paskus designed a gravity-flow winery for her barrel-fermented Chardonnays and Pinot Noirs. 629 Closson Rd., Hillier; clossonchase.com.

## WINE TO TRY: 2013 Closson Chase Chardonnay

#### The Grange of Prince Edward

Since 1999, Caroline Granger has been growing grapes on her family's farm, using the 1800s horse barn as the winery. Now her daughter, Maggie, is helping out in the vineyards, too, working to grow grapes biodynamically. 990 Closson Rd., Hillier; grangeofprinceedward.com.

### WINE TO TRY: 2010 The Grange Diana Block Pinot Noir



#### **Hinterland Wine Company**

Husband-and-wife team Jonas Newman and Vicki Samaras use the County's cool climate to their advantage, harvesting their grapes earlier than their neighbors to make lively sparkling wines. The two also have a winery in Greece. 1258 Closson Rd., Hillier; hinterlandwine com

#### WINE TO TRY: 2012 Hinterland Method Traditional Rosé

#### **Hubbs Creek**

During the week, Battista Calvieri is a microscopist at the University of Toronto, but he spends his weekends in his vineyards, on his blue Italian tractor—the only one he could find that would fit between his high-density rows. 562 Danforth Rd., Hillier; hubbscreekvineyard.ca.

#### WINE TO TRY: 2012 Hubbs Creek Pinot Noir

#### Long Dog

"Pinot Noir only likes to put its feet down in some places," says James Lahti. "And it likes it here." He keeps his Pinots in barrel longer than most of his peers, resulting in silky, fragrant wines. 104 Brewers Rd., Milford; longdog.ca.

#### WINE TO TRY: 2009 Long Dog Top Dog Pinot Noir

#### **Norman Hardie**

The crush pad at Norm Hardie's modern winery is the place to be for glasses of his energetic wines, matched with wood-fired pizzas. 1152 Greer Rd., Wellington; normanhardie.com.

## WINE TO TRY: 2013 Norman Hardie Calcaire

#### Rosehall Run

Chemist Dan Sullivan has been making wine in Prince Edward County for 15 years, which means he's a veteran by local standards. He's become a guru and consultant for other winemakers in the area. 1243 Greer Rd., Wellington: rosehallrun.com.

WINE TO TRY: 2011 Rosehall Run JCR Pinot Noir



#### INNS

#### Angéline's Inn

Twentysomething interior designer Alex Fida has gradually been updating his parents' inn and adjacent motel, making the rooms colorful, refined and unexpected. At its restaurant, the Hubb, chef Elliot Reynolds gives due attention to local produce. Suites from \$113; 433 Main St., Bloomfield; angelines.ca.

#### **Drake Devonshire Inn**

This newly opened inn, right on Lake Ontario, is part summer camp, part modern art gallery. There are hidden artworks around every corner and a bonfire pit at the water's edge. Hotel chef Matthew DeMille is a master of thoughtful dishes that the locals come for every week. Doubles from \$162; 24 Wharf St., Wellington; drakedevonshire.ca.

#### BEACHES

#### Sandbanks Provincial Park

This enormous park that juts out into Lake Ontario has incredibly wide, sandy beaches, making it great for families. It's also home to the terrific Sandbanks New Waves music festival every September. 3004 County Rd. 12, Picton; ontarioparks.com.

#### **SHOPS & SNACK STOPS**

#### Kokito

Shelley Durnin and Jenn Hardenne fill this dreamy general store with textiles and ceramics made by Canadian artists, as well as hand-beaded sunglasses and MacAusland's wool blankets for when the weather turns. 285 Main St., Bloomfield; kokito.ca.

#### Slickers Ice Cream

Everyone goes to this corner scoop shop for the Campfire (toasted marshmallow) ice cream, but the sleeper hit is the rich and tangy, magenta-colored blackcap berry, made with county fruit. 271 Main St., Bloomfield; slickersicecream.com

#### **Wellington Farmers' Market**

This Saturday-morning market is worth waking up for in order to get some of Henry Willis's naturally fermented, wood-fired Humble breads and perfect poppy-seed bagels. 243 Main St., Wellington.

# The sweetest moment of your day.



#### Brisket-and-Mushroom Stew with Cheddar-Jalapeño Biscuits

Active **45 min**; Total **5 hr** Serves **6 to 8** 

As a nod to Drake Devonshire Inn's name, DeMille likes to tinker with classic British recipes. He marinates the beef for this simple stew in red wine, which explains why Pinot Noir is such a good pairing. The 2012 Rosehall Run Cuvée County and the spicy 2012 Hubbs Creek are two great local choices. For an alternative, pour red Burgundy, like the 2012 Vincent Girardin Volnay.

- 21/4 lbs. beef brisket, trimmed and cut into 1-inch pieces
  - One 750-ml bottle dry red wine, such as Pinot Noir
- 10 garlic cloves, crushed
  Sage leaves from 3 sprigs
  Rosemary leaves from
  2 sprigs
- <sup>1</sup>/<sub>4</sub> cup vegetable oil Kosher salt and pepper
- ½ Ib. mixed mushrooms, such as stemmed shiitake, button or oyster, cut into 1-inch pieces
- 6 celery ribs, chopped

- 2 medium yellow onions, chopped
- 2 medium carrots, chopped
- 1 quart beef stock or low-sodium broth Whipped cream and Cheddar-Jalapeño Biscuits (p. 126), for serving
- 1. In a large bowl, cover the meat with the wine and add the garlic, sage and rosemary. Cover with plastic wrap and let stand at room temperature for at least 2 hours or refrigerate overnight.
- 2. Using tongs, transfer the meat to a paper towel–lined plate; pat dry. Strain the marinade through a fine sieve set over a bowl; reserve the wine and discard the garlic and herbs.
- **3.** In a large enameled cast-iron casserole, heat the oil until shimmering. Season the meat generously with salt and pepper and add half of it to the casserole in a single layer. Cook over moderate heat, turning occasionally, until browned all over, 8 to 10 minutes. Using a slotted spoon, transfer to a large plate; repeat with the remaining meat.
- **4.** Add the mushrooms, celery, onions and carrots to the casserole and cook over moderately high heat, stirring occasionally, until softened and beginning to brown,

about 10 minutes. Add the reserved wine to the casserole and simmer until reduced by three-quarters, about 10 minutes. Return the meat and any accumulated juices to the casserole along with the stock and return to a simmer. Cover the casserole and cook over low heat until the meat is very tender, about 2 hours.

**5.** Ladle the brisket stew into bowls and top with a dollop of whipped cream. Serve immediately, passing the Cheddar-Jalapeño Biscuits at the table.

**MAKE AHEAD** The brisket stew can be made 2 days ahead and stored in the refrigerator. Reheat gently before serving.

# Pan-Seared Pickerel on Mixed Vegetable-and-Crab Panzanella

Total 1 hr 15 min; Serves 4

DeMille makes this dish with pickerel, a flaky white fish that comes right from Lake Ontario. Local Chardonnay like the smooth 2013 Closson Chase Vineyards is a natural wine pairing. A Sonoma Chardonnay, like the 2013 Hanzell Sebella, would also work.

- 1 cup cubed ciabatta (1-inch pieces)
- 1/4 cup plus 3 Tbsp. extra-virgin olive oil



- 1/4 cup sherry vinegar
- 2 garlic cloves, minced
- 2 red bell peppers
- 2 yellow bell peppers Canola oil, for brushing
- 1 small red onion, sliced crosswise 1/2 inch thick
- 1 ear of corn, shucked Kosher salt and pepper
- 1/2 fennel bulb-halved, cored and thinly sliced
- 12 cherry tomatoes, halved
- 4 oz. jumbo lump crabmeat, picked over (1/2 cup)
  - Four 6-oz. skin-on pickerel, flounder or perch fillets
- 1/4 cup lightly packed parsley leaves
- 1/4 cup lightly packed mint leaves
- 1. Preheat the oven to 400°. On a rimmed baking sheet, toss the ciabatta cubes with 1 tablespoon of the olive oil and bake, tossing occasionally, until crisp and golden, 8 to 10 minutes. In a large bowl, whisk the vinegar with the garlic and let stand for 10 minutes.
- 2. Roast the red and yellow peppers directly over a gas flame or under the broiler, turning, until charred all over. Transfer the peppers to a bowl, cover tightly with plastic wrap and let cool, about 15 minutes. Peel, stem and seed the peppers, then cut them into 1½-inch pieces. Add to the vinegar in the bowl.
- 3. Light a grill or preheat a grill pan and oil the grate. Season the onion and corn with salt and pepper and grill over high heat, turning as necessary, until tender and nicely charred, about 6 minutes. Cut the kernels off the cob. Add the corn, onion, croutons, fennel, tomatoes, crabmeat and 1/4 cup of the olive oil to the bowl and toss well. Season with salt and pepper.
- 4. In a large nonstick skillet, heat the remaining 2 tablespoons of olive oil until shimmering. Season the fish with salt and pepper and add to the skillet skin side down. Cook over moderately high heat, gently pressing with a spatula, until the skin is browned and crisp, 3 to 4 minutes. Flip the fillets and cook until the fish is white throughout, 2 to 3 minutes longer.
- **5.** Toss three-quarters each of the parsley and mint leaves with the panzanella and mound on plates or a platter. Top with the fish, garnish with the remaining parsley and mint and serve immediately.



The Hubb uses more than six tomato varieties for this salad.

#### Tomato-and-Mozzarella Salad with Orange Oil

Total 25 min; Serves 6

At the Hubb at Angéline's, chef Elliot Reynolds updates the caprese salad by combining more than half a dozen different heirloom tomatoes, four types of basil, mozzarella and orange-scented olive oil. His wife, sommelier Laura Borutski, serves the dish with a local sparkling rosé like the 2014 Lighthall The Fence or the 2014 Hinterland Borealis. Also try the NV Parigot Crémant de Bourgogne rosé from France.

- 1/2 baguette, cut into 1-inch pieces (4 cups)
- 5 Tbsp. extra-virgin olive oil Kosher salt and pepper
- 2 lbs. heirloom tomatoes, halved or cut into 1/2-inch wedges
- 1 lb. buffalo mozzarella cheese, cut into large pieces
- 1 Tbsp. orange-flavored olive oil Basil leaves, for garnish
- 1. Preheat the oven to 350°. On a large baking sheet, toss the baguette pieces with 2 tablespoons of the extra-virgin olive oil and season with salt and pepper. Bake, tossing occasionally, until crisp and golden, 10 to 12 minutes. Let cool.
- 2. In a large bowl, gently toss the tomatoes with the remaining 3 tablespoons of extra-virgin olive oil. Season with salt and pepper. Arrange the tomatoes and mozzarella on a platter. Top with the croutons and drizzle with the orange oil. Garnish with the basil and serve.

continued on p. 126

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# The Artisan Circuit

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BY M. ELIZABETH SHELDON AND SUZIE MYERS



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-HANNAH MESSINGER



Brock's walnut light, ABOVE, and pie server, RIGHT, with Messinger's tart.



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Brock gave this rolling pin to Messinger.

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Nothing but Delicious / FOOD BLOGGER Her gorgeous blog is a source for recipes from local chefs. She styles some photos with Brock's tools. nothingbutdelicious.squarespace.com.



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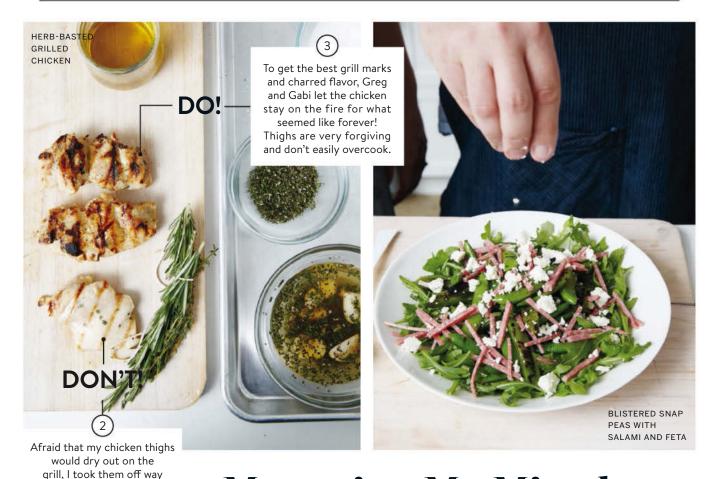






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# **Mastering My Mistakes**

In this column inspired by her new book, *Mastering My Mistakes in the Kitchen*, F&W editor in chief **Dana Cowin** makes a simple dinner with guidance from a chef. Her tutors this month: **Greg Denton** and **Gabrielle Quiñónez Denton**, owners of Ox in Portland, Oregon.

# Herb-Basted Grilled Chicken

too soon (although I did have authentic grill marks).

Total 35 min; Serves 4

Kosher salt and pepper

- 2 garlic cloves, peeled and smashed
- 4 rosemary sprigs plus ½ Tbsp. chopped rosemary
- 4 thyme sprigs plus ½ Tbsp. chopped thyme
- 1/2 cup boiling water
- 2 lbs. skinless, boneless chicken thighs
- 2 Tbsp. extra-virgin olive oil Canola oil, for brushing

- 1. Light a grill. In a large heatproof bowl, combine 1 teaspoon of salt and ¼ teaspoon of pepper with the garlic and the chopped rosemary and thyme. Add the boiling water and stir until the salt dissolves. Tie the rosemary and thyme sprigs together with kitchen twine.
- 2. Rub the chicken all over with the olive oil and season with salt and pepper. Oil the grate and grill the chicken over moderate heat until nicely charred and cooked through, turning and using the herb bundle to baste the chicken with the brine as it cooks, 12 to 15 minutes. Transfer the chicken to plates and serve.

**WINE** Crisp, savory Italian white: 2013 Sartarelli Verdicchio Classico.

# Blistered Snap Peas with Salami and Feta

- Total 30 min: Serves 4
- 1 lb. sugar snap peas,

trimmed

- 3 Tbsp. extra-virgin olive oil Salt and pepper
- 11/2 Tbsp. sherry vinegar
- 2 cups baby arugula
- 2 oz. thinly sliced salami, cut into matchsticks
- ½ cup crumbled feta cheese (2 oz.)
- 1. Light a grill. In a large bowl, toss the snap peas with 1 table-spoon of the oil and season with salt and pepper. Spread the snap peas on a perforated grill pan and grill over high heat until lightly charred on one side, 1 to 2 minutes. Return the snap peas to the bowl and toss with the vinegar and the remaining 2 tablespoons of oil; season with salt and pepper.
- 2. Mound the arugula in a shallow bowl and make a well in the middle. Mound the snap peas in the well and top with the salami and feta. Serve.

**NOTE** The snap peas can also be blistered in a hot cast-iron skillet over high heat for 2 minutes.

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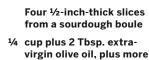


I have never cut an even slice of bread.
Ever. Greg said I need to lay the loaf exactly parallel to the counter's edge, then score it at even intervals. That way, I can make clean, parallel cuts.





DO!



**Bean Crostini** 

Olive. Chile and White

Total 25 min: Serves 4

- for brushing or drizzling 34 cup pitted oil-cured black
- olives, coarsely chopped 2½ Tbsp. Champagne vinegar
- 2 Tbsp. finely chopped seeded oil-packed Calabrian chiles or other

Salt

hot chiles

One 15-oz. can cannellini beans, rinsed and drained

Torn mint, for garnish



- grill pan. Brush or drizzle the bread with olive oil and grill over moderate heat, turning once, until lightly charred, 1 to 2 minutes total. Transfer to a work surface to cool slightly.
- 2. In a medium bowl, mix the olives with the vinegar, chiles and the ¼ cup plus 2 tablespoons of olive oil; season lightly with salt and gently mix in the beans. Spoon the beanand-olive topping on the crostini, garnish with mint and serve.

then cut each slice into thirds.

**WINE** Fruit-forward sparkling rosé: 2014 Domaine La Grange Tiphaine Rosa, Rosé, Rosam.

#### **MORE CROSTINI TIPS**

To speed-coat crostini in oil, place the bread slices close together, as if they are cuddling. This also prevents drips.

Gabi seemed almost perplexed when I used only a spoon to mound the topping on the toasts. She urged me to use my free hand to control wayward beans.

Smashing the beans a little with the spoon made them hold together on the crostini. No runaways!

# SALAD BOWL BY MT. WASHINGTON POTTERY



# **Salad of the Month:** Tomato

This guide to the ultimate summer salad is by Los Angeles chef Jennifer Toomey. Look for these dishes at Chefs Club by Food & Wine, our new Manhattan restaurant (chefsclub.com).



# **Charred Tomato Vinaigrette**

Makes 11/4 cups

Light a grill to medium or preheat a grill pan. In a medium bowl, toss ½ lb. tomatoes, halved, with 1 Tbsp. olive oil.

Grill, turning, until blistered and lightly charred, 5 to 7 minutes.

Let cool slightly. In a food processor, combine the grilled tomatoes with 1 Tbsp. sherry vinegar, 1 Tbsp. fresh lemon juice and ½ Tbsp. Dijon mustard; pulse to blend. With the machine on, slowly drizzle in ½ cup olive oil. Transfer the vinaigrette to a medium bowl, stir in 1 Tbsp. chopped parsley, cilantro or basil and season with kosher salt and pepper.









# Green Market Math: Apricots

F&W's Justin Chapple

#### I Charred Green Beans with Apricots

In a large skillet, heat 1½ Tbsp. canola oil. Add ½ lb. haricots verts and cook over high heat until charred on the bottom, 4 minutes. Remove from the heat. Add wedges from 3 apricots, 2 Tbsp. lime juice, 1 Tbsp. fish sauce, 1 thinly sliced Thai chile and 1 cup chopped mint. Season with salt and serve.

# **Apricot Tartines**

Brush 4 halved apricots with olive oil and grill cut side down until charred, 2 minutes. Cool, cut into wedges and transfer to a bowl. Add 1 cup halved cherry tomatoes, 3 Tbsp. Champagne vinegar, 1½ Tbsp. chopped tarragon and 1 Tbsp. olive oil; season with salt and pepper. Spread ricotta on grilled sourdough toasts and top with the salad.

#### 3 Chicken-and-Apricot Kebabs

In a small bowl, whisk ¹/₄ cup honey with 1 Tbsp. chopped thyme and 1 Tbsp. water.
Thread 1¹/₄ lbs. skinless, boneless chicken thighs cut into 1¹/₂-inch pieces and 8 halved small apricots onto 8 wooden skewers. Brush with olive oil, season with salt and pepper and grill over moderate heat for about 10 minutes. Brush with the honey mixture and serve.

### Apricot Clafoutis

In a large bowl, beat 3 large eggs with ½ cup each sugar and half-and-half, 3 Tbsp. all-purpose flour, 1½ Tbsp. lemon zest and ¾ tsp. kosher salt. Pour into a 1-quart gratin dish and arrange wedges from 4 apricots on top. Bake at 350° for 30 minutes. Let stand for 10 minutes, then dust with confectioners' sugar.



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Justin Chapple, star of F&W's Mad Genius Tips videos, shares his smart and tidy method for slicing kernels off the cob, plus three fast, fun corn recipes.



#### **GENIUS TIP**

To keep corn kernels from flying everywhere when cutting them off the cob, invert a small bowl inside a large one, then balance the cob on top as you slice.

#### ......

# Whipped Corn Dip with Chile Oil

- 10 Total 30 min; Serves 6
- 3 Tbsp. unsalted butter
- 2 cups fresh corn kernels (from about 3 ears)
- 1 large shallot, minced
- 1 garlic clove, minced
- 1/2 cup fresh ricotta
- 1½ Tbsp. fresh lemon juice Salt and white pepper Chile oil, for garnish Crudités or pita chips, for serving

In a large skillet, melt the butter. Add the corn, shallot and garlic and cook over moderate heat until the corn is crisp-tender, about 7 minutes. Scrape into a food processor and let cool slightly. Add the ricotta, lemon juice and 1 tablespoon of water and puree until very smooth. Season with salt and white pepper. Transfer the dip to a bowl and drizzle with chile oil. Serve with crudités or pita chips.

WHIPPED CORN

DIP WITH CHILE OIL

**MAKE AHEAD** The dip can be refrigerated overnight. Serve at room temperature.

#### **Corn-and-Barley Salad**

Active **25 min;** Total **50 min** Serves **4 to 6** 

- 1/2 cup pearled barley
- 3/4 cup walnuts
- 3 cups fresh corn kernels (from about 4 ears)
- 1/4 cup chopped dill
- 1/4 cup snipped chives
- 3/4 cup chopped pitted mild green olives
- 3 Tbsp. fresh lemon juice
- 1/4 cup extra-virgin olive oil Salt and pepper

- 1. Preheat the oven to 375°. In a medium saucepan of salted boiling water, cook the barley until just tender, about 25 minutes. Drain well and spread out on a plate to cool completely.
- 2. Meanwhile, spread the walnuts in a pie plate and toast for about 12 minutes, until golden. Let cool, then coarsely chop.
- **3.** In a bowl, toss the barley with the corn, walnuts and all of the remaining ingredients. Season with salt and pepper and serve.

**MAKE AHEAD** The salad can be made up to 6 hours ahead and refrigerated. Serve it at room temperature.

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○ 15 minutes AAAA

1 pound Spaghetti De Cecco
 1/2 pound grated Pecorino Romano Cheese
 Freshly Grated Black Pepper

At its simplest, literally all you do is boil the pasta in well salted water, drain it (but not very well and keep aside some of the remaining pasta water) and pour it into a heated bowl. Then add a generous amount of grated pecorino cheese and lots of freshly ground black pepper, and mix well.

The hot water that clings to the pasta should meld with the cheese to make a kind of creamy sauce. If the dish is too dry, you can add a bit more of the pasta water. If, on the other hand, you can still see water at the bottom of the bowl, add more cheese. Then top with more grated pecorino and another healthy grinding of black pepper.

NOTE: Like many dishes, cacio e pepe is simple to make, but difficult to master. You need to mix the pasta quickly but thoroughly, making sure that the cheese melts properly into a cream rather than clumping up into bits. The key is to balance water and cheese and it can only be done by eye as you mix.

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# Corn-Studded Corn Muffins with Honey Mascarpone

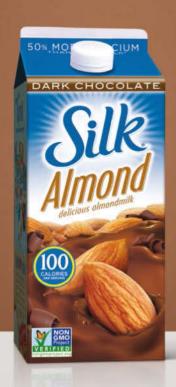
Active **20 min;** Total **50 min** Makes **12** 

- 1 cup all-purpose flour
- 1 cup finely ground cornmeal
- ½ cup sugar
- 1 Tbsp. baking powder Kosher salt
- 2 large eggs
- 1 cup buttermilk, at room temperature
- 1 stick unsalted butter, melted
- 1 cup fresh corn kernels (from about 1½ ears)
- 1/2 cup mascarpone cheese
- 11/2 Tbsp. honey

- 1. Preheat the oven to 350° and line a 12-cup muffin tin with paper or foil liners. In a medium bowl, whisk the flour, cornmeal, sugar, baking powder and 1 teaspoon of salt. In a large bowl, beat the eggs with the buttermilk and melted butter. Whisk in the dry ingredients, then fold in the corn kernels.
- **2.** Spoon the batter into the prepared muffin cups. Bake for 15 to 18 minutes, until a toothpick inserted in the center of the muffins comes out clean. Let the corn muffins cool in the pan for 10 minutes before turning them out onto a wire rack to cool completely.
- **3.** In a small bowl, whisk the mascarpone with the honey and a pinch of salt. Serve with the muffins.

**MAKE AHEAD** The corn muffins can be stored in an airtight container for up to 3 days.

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Joanne Chang is the baking guru at Boston's Flour Bakery + Cafe and the author of *Baking With Less Sugar*. Try her plum cake at Chefs Club by Food & Wine, our new Manhattan restaurant (chefsclub.com).

#### **Plum Upside-Down Cake**

Active **40 min;** Total **2 hr 15 min** Makes **one 9-inch cake** 

PLUMS

- 3/4 cup sugar
- ⅓ cup water
- 2 Tbsp. unsalted butter, softened
- 11/2 lbs. medium plums (about 6), pitted and cut into 1/2-inch-thick wedges

CAKE

- 1/2 cup crème fraîche
- 2 Tbsp. whole milk
- 2 tsp. pure vanilla extract
- 11/2 cups all-purpose flour
- 2/3 cup sugar

- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1½ sticks unsalted butter, softened
- 2 large eggs, beaten Whipped cream, for serving
- 1. Prepare the plums Preheat the oven to 350°. In a small saucepan, combine the sugar and water and bring to a boil without stirring. Cook over high heat, washing down the side of the saucepan with a wet pastry brush, until an ambercolored caramel forms, 5 to

7 minutes. Remove from the heat and whisk in the butter. Immediately pour the caramel into a 9-inch (2 inches deep) metal cake pan. Carefully arrange the plum wedges in the caramel in concentric circles.

2. Make the cake In a small bowl, whisk the crème fraîche with the milk and vanilla. In a large bowl, using a hand mixer, mix the flour with the sugar, baking powder, baking soda and salt. At low speed, beat in the butter until the mixture resembles moist crumbs, about 30 seconds. Beat in the eggs at low speed until incorporated, then beat the batter at medium-high speed until light and fluffy, about 1 minute;

scrape down the side of the bowl. At medium speed, beat in the crème fraîche mixture until smooth, about 30 seconds. Scrape the batter over the plums and gently spread in an even layer. SERVING PLATTER BY HUMBLE CERAMICS FROM THE PRIMARY ESSENTIALS; PLATE BY MT. WASHINGTON POTTER'

**3.** Bake the cake in the center of the oven for 55 to 60 minutes, until golden and springy. Let cool in the pan on a rack for 30 minutes, then invert the cake onto a serving plate. Cut into wedges and serve warm or at room temperature with whipped cream.

**MAKE AHEAD** The cake can be stored in an airtight container overnight.



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#### **Butterscotch Sauce**

Total: 15 min; Makes 3 cups

In a saucepan, combine <sup>3</sup>/<sub>4</sub> cup packed **dark brown sugar**, <sup>3</sup>/<sub>4</sub> cup **granulated sugar**, 6 Tbsp. **Lyle's Golden Syrup (treacle)** and 1<sup>1</sup>/<sub>4</sub> tsp. **kosher salt**. Cook over moderate heat, stirring occasionally, until bubbles form, about 6 minutes. Simmer, stirring, for 1 minute, then add <sup>1</sup>/<sub>2</sub> cup diced **unsalted butter**. Cook until the mixture reaches 240° on a candy thermometer, about 2 minutes. Carefully stir in 1 cup plus 2 Tbsp. room-temperature **heavy cream**. Return the sauce to a rolling boil and remove from the heat. Stir in 1 Tbsp. **vanilla**, <sup>3</sup>/<sub>4</sub> tsp. **fresh lemon juice** and 1<sup>1</sup>/<sub>2</sub> Tbsp. **water**. Let cool, then refrigerate. Serve warm or at room temperature.

#### Fresh Pineapple Sauce

Total: 20 min; Makes 3 cups

In a saucepan, combine 2 cups diced fresh pineapple, 2 cups fresh pineapple juice, 1 cup sugar, 1 cup light corn syrup, the finely grated zest of 1 lemon, 2 tsp. fresh lemon juice and ½ tsp. kosher salt. Bring to a boil; reduce the heat to moderate and simmer for 5 minutes. Stir in 2 tsp. Campari and cook, stirring, until thickened, 10 minutes. Let cool, then refrigerate. Serve cold.

## Hot Fudge Sauce

Total: 30 min Makes 3 cups

In a heatproof medium bowl, combine 5 oz. chopped semisweet chocolate, 3 oz. chopped unsweetened chocolate and 6 Tbsp. **unsalted butter.** Set the bowl over a saucepan of simmering water and stir until the chocolate melts; remove the bowl. Drain the water. In the same saucepan, combine 1 cup plus 2 Tbsp. **light** corn syrup, 3/4 cup sugar, 3/4 tsp. kosher salt and 2 cups water; bring to a boil over high heat. Whisk in the melted chocolate over moderate heat and cook, stirring occasionally, until thick, 18 to 20 minutes. Off the heat, stir in 2 tsp. vanilla. Serve hot or warm.

#### **Wet Mixed Nuts**

Total: 30 min Makes 3 cups

Preheat the oven to 350°. Toast 1 cup walnuts, 1/2 cup pecans and 1/2 cup blanched hazel**nuts** on a baking sheet for 10 minutes. Let cool, then coarsely chop. In a saucepan, combine <sup>1</sup>/<sub>2</sub> cup **pure maple syrup**, 1/2 cup Lyle's Golden Syrup and 1/2 cup light corn syrup with 1/4 cup sugar, the seeds of 1/2 vanilla bean and <sup>1</sup>/<sub>2</sub> cup water. Bring to a boil, then reduce the heat to moderate and simmer until thickened. 8 minutes. Remove from the heat and stir in the nuts. Let cool, then refrigerate until ready to use. Serve at room temperature.





#### **Strawberry Sauce**

Total: 15 min; Makes 3 cups

In a medium saucepan, combine 2 lbs. hulled and quartered **strawberries**, 2 cups **sugar**, ½ tsp. finely grated **lemon zest** and the seeds of 1 **vanilla bean** and bring to a boil. Reduce the heat to moderate and simmer, stirring, until thickened, 10 minutes. Let cool; refrigerate until ready to use. Serve cold or at room temperature.



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## **BUILD YOUR OWN** charcuterie board

The recipe for crowd-pleasing entertaining is simpler than you think: Set out a beautifully composed charcuterie platter and make sure every guest has a glass of Kettmeir Müller Thurgau. Read on for tips to create a perfectly balanced board that's sure to impress.

- 1. Choose different types of charcuterie, from dry-cured sausages like soppressata, chorizo and buttery saucisson sec, to whole cuts like prosciutto or sweet country ham. Allow two ounces of meat per person.
- 2. Cut the richness of the meats with fresh figs, grapes, pears or apples. Add pickled vegetables like cornichons or red onions, peppers or beets.
- 3. Add another layer of flavors with cheeses made from cow, goat, sheep or buffalo milk.
- 4. Allow all the components of your board to come to room temperature before serving.
- 5. Serve with rustic country bread or artisanal crackers and don't forget interesting condiments like whole-grain, herbed, or Dijon mustards, chutney or jam.





Visit kettmeir.com to learn more about Italy's undiscovered wine.





THE PEARL OF ALTO ADIGE

KETTMEIR



## **Bowery Brunch**

Evoking the Jazz Age, the Society transformed the library and boardroom of the former New York Times HQ into the setting for a slightly madcap party.

#### THE DRESS CODE

"We asked people to dress with a hint of nostalgia, since we wanted the event to have a vintage quality," Janelle says. "There was a threepiece jazz band, and one of the servers broke into song."

#### THE DECORATIONS

The Brothers Mueller, designers and programmers, adorned the space with tassels and paper spikes (above). "I was having a paper moment," says Janelle.



**NDERGROUND SUPPER** clubs are, by their nature, mysterious and exciting: secret locations revealed at the last minute, passwords to gain entry. But Spring Street Social Society heightens the drama with knife jugglers, burlesque dancers, roller-skating clowns and the occasional murder mystery. New York City-based founders Patrick Janelle and Amy Buchanan draw on their theater backgrounds to create elaborate gatherings that somehow manage to feel like intimate parties. The fun is in the pile on of creative talent: chefs, mixologists, designers, actors, singers, writers, musicians. Performers are sometimes pulled from the ranks of the society's 200 dues-paying members, who get first crack at events. Janelle and Buchanan host these gatherings with extraordinary imagination and charm. "Amy and I usually welcome everyone over cocktails with some type of riff on our origin story," says Janelle, explaining that the society began as a series of variety shows in his backyard. "Once, our verbal banter turned into physical banter that we choreographed, including a dance to 'Sweet Happy Life.' I felt very Dick Van Dyke, and Amy was wearing a dress with some good volume, so when she spun it was very pretty. We love an excuse to dance."



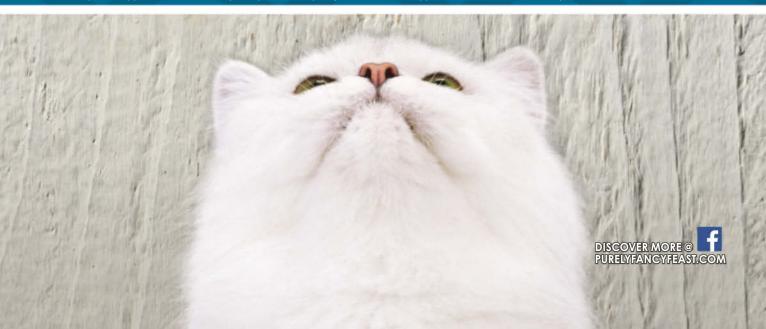
New Purely Fancy to the smallest of chicken, seafor vitamins and or fillers. It

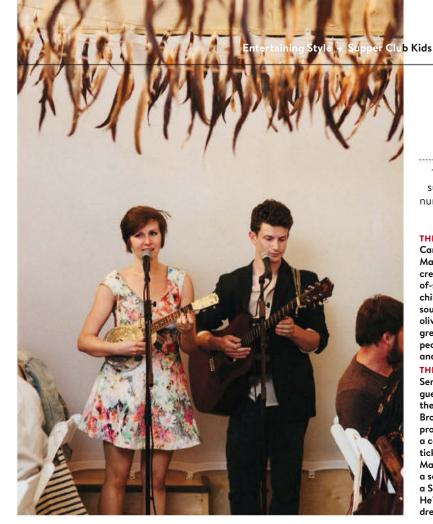
New Purely Fancy Feast<sup>®</sup> is thoughtfully crafted down to the smallest detail. Each entrée is made with real chicken, seafood or beef—natural ingredients, plus vitamins and minerals—and never any by-products or fillers. It's Purely delicious.



LOVE IS IN THE DETAILS

Fancy Feast Appetizers are now Purely Fancy Feast. Everything she loved about Appetizers, now in a natural, complete and balanced meal for adult cats.





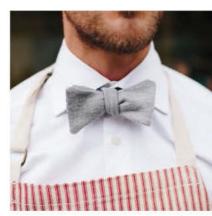
## **Bowery Banquet**

The Society took over a former New York subway station built in the '60s. "We had a number of performers, including my partner, Amy [far left], on ukulele," says Janelle.

THE FOOD Chef
Camille Becerra of
Manhattan's Navy
created the heightof-summer meal:
chilled melon-tomato
soup with smoked
olive oil, pasta with
greens, and poached
peaches with chile
and lime.

#### THE UNIFORM

Servers, as well as guests, dressed up for the occasion.
Brooklyn's Birdkage provided aprons, like a cotton one with ticking stripes. "Kevin Masse [right] was a server, and he's also a Society member.
He's a dapper dresser," says Janelle.



# **Parlor Party**

Spring Street Social Society hosts "parlor parties," small salon-style gatherings in private homes. This holiday-themed one featured readings, sing-alongs and DIY decorations for 40 crafty guests.

THE SALON "We all gathered in the living room to hear stories told by fellow guests who had contributed personal essays to the book Never Can Say Goodbye: Writers on Their Unshakable Love for New York," says Janelle.

#### THE CRAFTS

Cookie-decorating and wreath-making stations allowed guests like Halli Gomberg (below, in a jaunty holly crown) to get creative.





THE SNACKS In addition to food from NYC's Nourish Kitchen + Table, guests were invited to help make updated versions of classic holiday snacks, such as sesame brittle, spiced caramel corn and apple-cider waffle doughnuts.

A COLLABORATION

BETWEEN

WINEMAKER

CLAY BROCK

&

TATTOO ARTIST

SCOTT CAMPBELL



se enjoy our wines responsibly. © 2015 SAVED Wines, Oakville, CA

#### The Holy Trinidad

Makes 1 drink

In a mixing glass, combine 1½ oz. **aged Trinidadian dark rum** with ½ oz. each **Cynar**, **amontillado sherry** and **Cocchi Americano Bianco**. Add a dash each **Angostura** and **orange bitters**. Fill the glass with ice, stir well and strain into a rocks glass. Pinch a **lemon twist** and an **orange twist** over the drink, add to the glass and serve. —*Diego Sanchez-Maitret*, a cocktail caterer and consultant, is Spring Street Social Society's on-call mixologist.



#### **Dead Letter Office**

Some of Spring Street's events are like interactive theater. This one, which took place at a former mail-sorting facility and postmaster's quarters, centered on a murder mystery. (An actor in a red smoking jacket, left, was the natty victim.)

THE CHEFS Aaron Saurer and James Zamory (ex-NoMad) recently launched Carnal at Brooklyn's Smorgasburg, focusing on big cuts of meat. For this dinner, they slowroasted short ribs with bone marrow and cauliflower.

THE PERFORMERS
Actors played postal
workers guessing
where to send letters
that were "dead"
(undeliverable).

## Secret Supper L.A.

The Society held its first event outside New York at the Cooper Design Space in downtown Los Angeles. Chef Nicole Rucker, formerly of Gjelina Take Away, made the Southern-style meal; an accordionist helped set the mood.

#### THE ENTRANCE

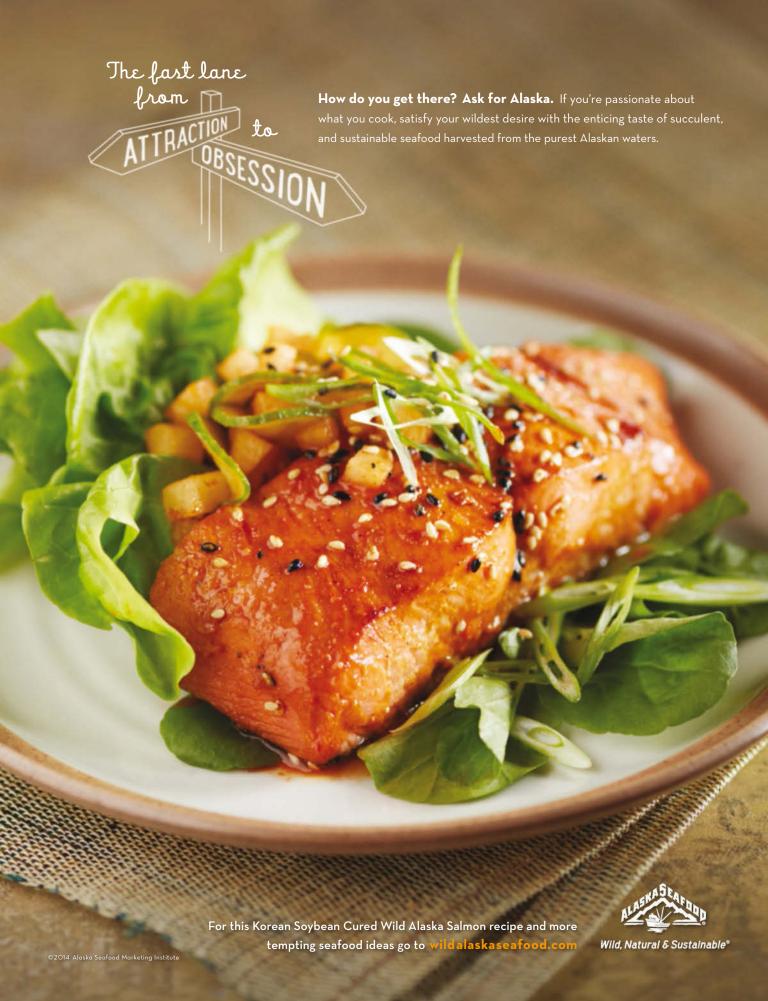
Guests were directed to a loading dock in an alley. Every 10 minutes or so they were shepherded onto a freight elevator that never went anywhere: When the doors on one side closed,

the doors on the other side opened. "We like drama and mystery in an entrance," says Janelle. Eventually guests were led to the top floor, to long tables that Krista Boyer (below) decorated with eucalyptus.









# The True Tale of a Shipwrecked Wine

F&W'S **RAY ISLE** DISCOVERS WHAT HAPPENS TO A BOTTLE OF WINE SUBMERGED IN OCEAN WATER FOR 150 YEARS.

ILLUSTRATIONS BY BEN WISEMAN



IXTY FEET under the ocean, off the coast of Bermuda, the water feels cold. A wet suit keeps your core warm, but your hands, feet and face feel it—at least mine did. Part of that may have been psychological, since in the filtered blue light my fingers looked bloodlessly white, but the chill was definitely there.

My diving partner was Philippe Rouja, PhD, an archaeologist with an unlikely but enviable job as Bermuda's official Custodian of Historic Wrecks. We were diving down to the *Mary-Celestia*, a Civil War blockade-runner that sank

in 1864. The ship, a narrow, 225-footlong side-wheel steamer, set off for South Carolina on September 6 with a load of rifles and munitions to slip past the Union ships that barred the Confederate ports. But its Bermudan pilot inexplicably ran it into a reef so close to shore that if you stand on one of the island's famous pink-sand beaches you can see the white buoys marking the site. The reason I'd squeezed myself into a wet suit and strapped on 50 pounds of scuba equipment was because, when the Mary-Celestia went down, in addition to its hold full of contraband, it was also carrying wine.

Finding old bottles near Bermuda isn't unusual; it's a local hobby of sorts, and Rouja spent a lot of his teen years diving for them in Bermuda's harbor. But finding full bottles is rare. The Mary-Celestia is a well-known, well-pickedover wreck. In 2009, though, Hurricane Bill churned past the island. Underwater, the effects of hurricanes can be just as intense as they are on land, the currents they create shifting thousands of tons of sand around as easily as a child smears finger paints. In the Mary-Celestia's case, the effects of the hurricane (plus subsequent storms) were beneficial. Sand filling the ship's bow had been washed away. Rouja, the next time he





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went down, found tucked away in the tip of the bow what were most likely the personal possessions of Charles Francis Middleton, the ship's engineer. Among them was a partial case of undamaged wine.

What kind of wine is a question that's still unanswered, even after an event in Charleston this past March–organized by Philippe and his brother Jean Pierre, a filmmaker–where I got to taste one of the 151-year-old bottles. (Jean Pierre's film about the ship will air on PBS this winter.)

A large audience had gathered at an old movie theater for this tasting. Many of them were Middletons: the family is significant in Charleston, and the Civil War is not exactly a forgotten topic in the South. Up front was the panel that would taste the wine: four Master Sommeliers-Larry Stone, Laura Maniec, Paul Roberts and Sara Floyd-and me. The room was hushed as Stone worked the shrunken cork out of the neck of the bottle; it was more or less cemented in by a layer of dried oceanic sludge. He poured the wine into a decanter. The liquid was exactly the color of a cement sidewalk. This is not a color associated with wine. And then we all swirled and sniffed what was in our glasses.

Before I describe that experience, I have to admit that I had been feeling wary about the tasting for quite some time. The problem is that the ocean off Bermuda's coast isn't really a great place for storing wine. It's just too warm. The first rule of real estate may be "location, location, location," but for wine storage it's "temperature, temperature, temperature, temperature." There is no way to cellar wine successfully for the long term unless the bottles are kept cooler than 65 degrees—ideally, around 55 degrees. The waters surrounding the *Mary-Celestia* are 70 degrees or so. For a human, that certainly *feels* cold, but for wine, it's a warm bath.

The second thing making me wary was the wine's age. There's another rule about cellaring wine: Don't put something away for years that isn't going to improve, or at the very least survive, during that time. That's because while all wines get *older*, very few get better—a rule of thumb that may well be true for people, too. The number of wines that have the capacity to age for even 50 years, much less 150, is minimal.

Then there's a less-common rule of wine-aging, which I actually hadn't run into before. It's simple: Don't let seawater get inside the bottle.

Whether the wine from the *Mary-Celestia* had been red or white to begin with, now it was gray, and it smelled revolting. If you were to imagine a tide pool full of dead crabs on a hot day, splashed with a soupçon of camphor, diesel fuel and vinegar,

# Five Affordable Wines for Aging

Stored well (not in a shipwreck off Bermuda), wine can certainly improve over time. The key is structure, which means good acidity and, for reds, firm tannins, plus enough fruit to balance those characteristics.

#### 2014 Jim Barry The Lodge Hill Riesling (\$18)

A dry Australian white, it will gain complexity and texture over five to seven years.

#### 2012 Qupé Marsanne (\$20)

This California white can be very long-lived—even the 1991 vintage is still lovely. Over time its flavors will evolve from crisp to honeyed and luscious.

#### 2012 Vietti Perbacco Nebbiolo (\$25)

Vietti makes this floral Nebbiolo from grapes that don't quite make the cut for its acclaimed Barolos. It should improve for 10 to 12 years at least.

## 2012 Château d'Aiguilhe (\$25)

Outlying appellations like the Côtes de Castillon are the best sources for age-worthy Bordeaux bargains, like this structured red. Put it away for up to 10 years.

#### 2010 Marqués de Murrieta Rioja Reserva (\$26)

Murrieta's plummy, lightly earthy Reserva cellars very well (as does its more pricey Castillo Ygay Gran Reserva Especial). Even now, vintages such as '94 and '95 are drinking impressively. that's what the 151-year-old wine in front of us smelled like. There was a long pause—a really long pause—as the sommeliers and I swirled and sniffed in silence. I believe I said something like, "Hmm." Sara Floyd asked, "Who's going to taste it first?" Then someone (and I am quite sure it wasn't me, which tells you something about honor among somms) said, "Laura's the only one without kids."

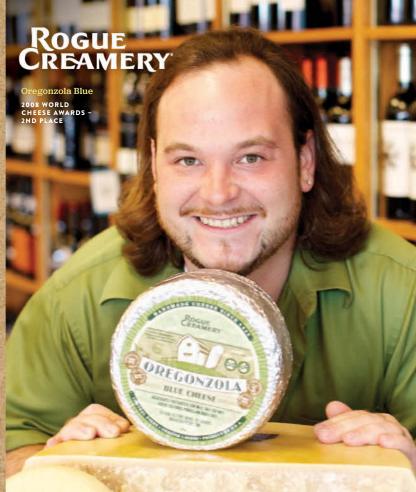
In the end, possibly out of chivalry but more likely out of the desire not to be outdone, all of us tasted the *Mary-Celestia* wine. And it was god-awful. Maybe even worse than it smelled. I spit the stuff out instantly and grabbed a nearby glass of Chardonnay to rinse out my mouth. I was a little concerned that I might have permanently zapped every last one of my taste buds or, even worse, swallowed some.

We age wines because we want them to get better, or at least to become different in a fascinating way. The direct fruit flavors of younger wines develop more savory nuances; tannins soften and textures become more silky; aromas gain layers of nuance and complexity. But older wines also offer a glance into the past, whether five years or 150. Paul Roberts, who was on the Mary-Celestia panel, later told me about a 1907 Heidsieck Monopole Champagne he'd tasted once that had been recovered from a ship sunk during World War I in the frigid Baltic Sea. "That was much better," he said. "It had an almost caramel-like character, and a candied-citrus quality. But how much of the enjoyment of tasting it was the fact that I was drinking something from the bottom of the ocean that was sunk by a U-boat, and how much was the wine itself? I don't know."

To put it another way, the older a wine is, the more likely it is that history trumps flavor. After the tasting, the

sommeliers and I were standing around the table in front when a well-dressed elderly woman from the audience walked up. She announced, in a genteel Southern accent, "I am a Middleton, and that wine took 150 years to make its way back to my family, and I owe it to myself to try it." Whereupon she picked up one of the glasses, took a healthy slug of the contents and swallowed it. I suspect I looked horrified, but she was undaunted. "Well, that is awful," she stated. "But I've had worse." And she walked off.





# **Handmade Wines**

MORE AMERICAN WINEMAKERS ARE HAND-PRUNING, HAND-HARVESTING AND FOOT-STOMPING IN THEIR QUEST FOR WINE GREATNESS. HERE'S WHY THEY THINK THE OLD WAYS ARE BEST.

BY MEGAN KRIGBAUM ILLUSTRATION BY BEN WISEMAN

## Pre-Industrial Methods

As winemaking technology becomes increasingly advanced, with smartphoneoperated fermentation tanks and computerized bottling lines, more US producers are taking a tactile approach-by literally using their hands. "It's the only way we can ensure that our wine expresses the grapes and vineyards in the greatest possible manner," says Anna Schafer of à Maurice in Washington state. There's a range of commitment to the handmade: Some producers simply focus on harvesting grapes by hand rather than with machines, while a few go so far as to hand-bottle. Ironically, one of the most important aspects of handson winemaking is knowing when *not* to intervene–to be hands-off.



## **Beauty of Imperfection**

When Napa Valley winemaker Andy Erickson recently took over at Mayacamas Vineyards, a winery that hasn't changed much since the 1960s, he agreed to try out a state-of-the-art mechanical sorting system that is calibrated to select the best grapes, discarding any that are too small or dried out. But when Erickson saw the machine sitting on the crush pad, he realized it didn't belong there: The off-kilter grapes were important to the wine's character. So he held on to his old, battered three-person hand-sorting table. "We want to embrace the wabi-sabi, the imperfect nature, of the wines and not narrow the focus too much," he says. The only grapes that don't make the cut are ones that are diseased, moldy or otherwise bad.

### **Bottle Basics**

Even the most hands-on producers have welcomed machine-operated bottling lines into their repertoire—but not Erin Nuccio at Evesham Wood in Oregon's Willamette Valley. He still uses a 1986 manual machine, corking six bottles at a time, 300 cases a day, 10,000 cases a year.

#### Five Ways to Be Hands-On

**PRUNING:** Pulling leaves off vines to let more sunlight reach grapes and removing clusters that have been affected by mold are tasks best done by hand.

TASTING: One way to check the ripeness of grapes is to measure their sugar content, using a device called a refractometer. But many winemakers like to get in the vineyards and actually taste the berries, chewing on the seeds. If the seeds are crunchy and brown, the grapes are ripe; if soft and green, they're not.

PICKING: Harvesting acres and acres of grapes by hand requires substantial manpower, but it also allows pickers to immediately assess the quality of the grapes. Some producers are so vigilant, they'll pick the same rows more than once, giving not-quite-ready grapes a chance to ripen up.

sorting: Manual sorting lets a winemaker select only the best fruit, getting rid of any rotten, underripe or overripe grapes, leaves and vineyard friends like spiders and caterpillars.

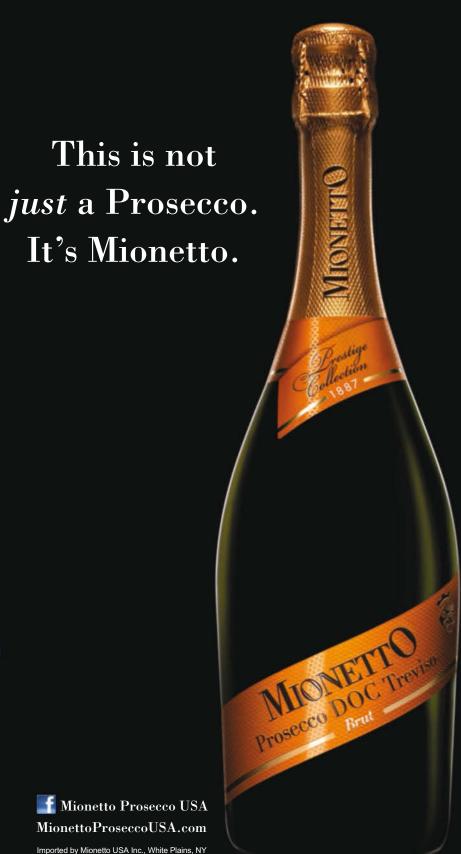
CRUSHING: Some winemakers, like Tracey and Jared Brandt of California's Donkey & Goat winery, climb into their vats to squish grapes with their feet. Less pressure on the grapes means less-harsh tannins in the wine.

## Wines to Try

The bottles here, from California and Oregon, show the winemakers' careful touch. 2013 Birichino Malvasia Bianca (\$16)
Winemakers Alex Krause and
John Locke buy handpicked fruit
from 10 different growers and
vineyards in California's Monterey
region to make compelling wines
like this beautifully perfumed white.

2013 AHA Bebame Red (\$20)
To keep this Cabernet Franc tasting perfectly fresh, consulting winemaker Steve Edmunds sources hand-harvested fruit from higher, cooler elevations in the Sierra Foothills.

2013 Big Table Farm Willamette Valley Pinot Noir (\$42) Brian Marcy and Clare Carver plow their vineyards with two horses, Huston and Hummer. Carver even draws the labels for their bottles of focused, spiced Pinot Noir.



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# Inside the Audacious Mind of an Unrepentant Wine Artisan

SEAN THACKREY MAKES SOME OF CALIFORNIA'S MOST UNCLASSIFIABLE—AND BRILLIANT—WINES BY IGNORING TRENDS, DEFYING THE WINE POLICE AND BORROWING INSIGHTS FROM ANCIENT GREEK POETS.

INTERVIEW BY RAY ISLE



# Q. Your reputation in the '90s was as a producer of Rhône varieties, but that seems a little inaccurate these days. Is there an easy way to sum up your style?

**A.** I do always wonder why people want to pigeonhole winemakers but not chefs; I mean, what does Ferran Adrià do, besides make his own cuisine? Am I a Rhône varietal producer? Not really. I work with all kinds of different grapes. It's not that I'm a contrarian—that's just another form of conformity. But to me, what belongs in pigeonholes are pigeons.

# Q. You're not a guy who's short on opinions. The label on your red wine Pleiades says that its purpose is to "delight the jaded and irritate the Wine Police..." Who are the "wine police"?

**A.** Anyone who puts restrictions on what you're supposed to be able to enjoy. Like the idea that if a wine is 15 percent alcohol, it's undrinkable—it's hot, overextracted, raw, a fruit bomb, doesn't show any subtlety, isn't French and so on. Give me a break! Just taste it first, OK? People with those kinds of absolute preconceptions, they're part of the wine police.

# Q. You've mentioned that you think of winemakers as being similar to chefs—how so?

**A.** One of my best friends is Daniel Patterson at Coi, in San Francisco. He's younger than I am, but we think almost identically. If you asked him, "How do you cook fish?" he'd say, "Show me the piece of fish and I can answer that question." That's exactly the way I feel about grapes.

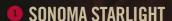
# Q. I take it you feel there are plenty of winemakers who don't work that way?

**A.** If you ask a winemaker the right way to make Cabernet Sauvignon, and he says, "Well, you pick it at 24.3 brix and de-stem 100 percent, ferment on the skin for eight days, let the Cabernet reach a max temperature of 83.2 degrees, blah blah "—that's just craziness, right? That approach is to winemaking what in-flight meals are to food.

# Q. Speaking of language, you're not a big fan of the term terroir, are you?

**A.** It drives me crazy. There's a sanctimonious quality to using terms like that; people who use them want to be accepted as part of what's desirable, but those words have nothing to do with what's truly going on in the winery. I mean, are you actually saying that the subsoil of the Morvan Forest or wherever wants to express itself by producing a glass of delicious wine for human consumption? You're taking the winemaker and, for that matter, the grower out of the picture entirely.

# THE CHEFS SERVE. THE WINEMAKERS POUR. RETHE PROCEEDS MATTER.



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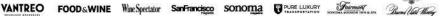












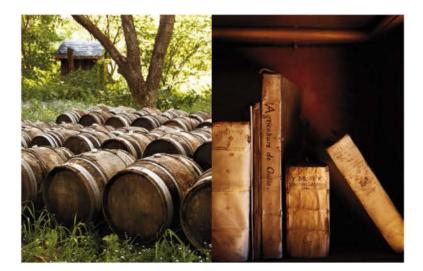












#### Q. You have a great collection of rare old books about wine and winemaking. Have you gotten actual techniques from any of them?

**A.** The one I use most often comes from Hesiod's poem "Works and Days," from around 700 BC. We always harvest first thing in the morning, so the fruit comes in cold, and then we bring it home and let it sit in the back of the truck for as long as we can: preferably 72 hours, but at least 24. That approach—harvesting the grapes, then waiting—starts with Hesiod, but it's a leitmotif all the way through the books in my collection. So I thought it was worth trying, and the results were just wonderful.

# Q. You were an art dealer before you were a winemaker. So tell me this: Is a winemaker an artist? An artisan? Or something else entirely?

**A.** What really matters isn't the person, but the effect of the work. Take Japanese pottery. You can say that's artisan's work, but the way a great 18th-century raku bowl can affect someone is certainly as profound as the way a work of art can. I regularly get emails from people who've tasted a wine of mine and who say that it really changed their life. And these aren't nutty people. So I don't see why a wine can't have the profound effect of a work of art. Whether that means the winemaker is an artist or an artisan, I don't know.

#### Q. How did you go from art dealer to winemaker?

**A.** My partner and I had a gallery in San Francisco that dealt in prints, drawings and, particularly, early photography. After one big sale, I bought my house in Bolinas, and I wanted to plant something along this rickety fence on one side of it. My son had a gardening book that talked about Thompson Seedless grapes and so on, but I thought, This is California! I should have wine grapes! Then I thought, If I made some wine just from the grapes along my fence, that would be kind of cool, right? And here I am now.

Number of titles in Thackrey's antiquarian wine book collection:

**500**+

Oldest item: a handwritten Egyptian papyrus receipt for a grapevine from

500<sub>AD</sub>

# artisanal wines

Iconoclasts like Sean Thackrey make wines around the world. Here, bottles from some of **Ray Isle**'s favorites.

#### 2014 SCHOLIUM PROJECT BLOWOUT WHITE (\$24)

Former philosophy professor Abe Schoener produces some of California's most unorthodox wines, like this citrusy sparkling white. It's made the way Coca-Cola is, by blasting carbon dioxide into a sealed tank.

#### THACKREY & CO. PLEIADES XXIV (\$24)

Thackrey blends Sangiovese, Pinot Noir and other varieties for this savory, nonvintage red. As he says: "I can use red grapes, white grapes, older vintages, anything. Rules in general just drive me crazy."

## 2010 MOVIA PINOT GRIGIO (\$30)

Slovenia's Ales Kristancic is known for oddball projects like Puro, a sparkling wine that has to be opened in a tub of water. His more straightforward Pinot Grigio is crisp and nectarine-scented.

#### 2009 CHATEAU MUSAR HOCHAR PÈRE ET FILS RED (\$31)

Serge Hochar, who passed away last year, made profound wines from his vineyards in Lebanon, through rocket attacks and other trials that regular winemakers never face. Today, his sons carry on with wines like this spicy, Cinsaut-based red.

#### 2013 MAS DE DAUMAS GASSAC ROUGE (\$49)

Aimé Guibert hoped to produce great wines in France's Languedoc, at a time—the 1970s—when no one believed that was possible. He succeeded, and his dark-fruited flagship bottling is a favorite among collectors.

#### 2012 CALERA RYAN VINEYARD PINOT NOIR (\$50)

When Josh Jensen moved to this remote property near California's Mt. Harlan in 1974, in search of the perfect land for Pinot Noir, there was no one else remotely nearby. There still isn't. But his vision paid off in wines like this minerally, raspberryrich bottling.

#### 2012 FORADORI MOREI TEROLDEGO (\$52)

Italy's Elisabetta Foradori took over her family's Trentino estate in 1976, at age 20, and she has since forged it into one of northern Italy's top producers. This smoky red, aged in clay amphorae, is a great introduction to her wines.



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# The Alchemy of Gin

AS THE SMALL-BATCH GIN TREND CONTINUES, DISTILLERS AND MIXOLOGISTS ARE REDEFINING THIS SOMETIMES-MYSTERIOUS SPIRIT.

BY MEGAN KRIGBAUM



**Five Small-Batch** Gins to Try

American craft-gin distillers are obsessed with creating their own botanical blends. Here, new ones from across the country to up your gin and tonic game.

#### 1. SPRING44 MOUNTAIN GIN (\$30)

Soft and earthy, this Colorado gin is made with mineral water from an artesian spring high in the Rockies

#### 2. HIGH WIRE HAT TRICK **BOTANICAL GIN (\$35)** Scott

Blackwell, a trained pastry chef, concocts this citrusy gin in a hand-hammered copper still in downtown Charleston, South Carolina.

#### 3. FAR NORTH SOLVEIG GIN (\$42)

The Swanson family grows its own rye in the northern reaches of Minnesota for this gin and distills each botanical separately, including lavender and coriander. The final blend is distinctly savory.

#### 4. CALEDONIA SPIRITS BARR HILL

GIN (\$44) Vermont distiller Todd Hardie uses raw honey from the hives on his farm to balance the intensity of juniper. The resulting gin has a floral, lightly sweet edge.

#### 5. FALCON SPIRITS BOTANICA GIN

(\$45) Using 13 botanicals, local California citrus and non-GMO grain spirit, master distiller Farid Dormishian makes only 300 bottles of his peppery gin at a time.

**CLASSIC GIN COCKTAILS** 

#### **BITTER**

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#### 3 OZ. GIN + 10Z. DRY VERMOUTH: OLIVE OR LEMON **TWIST GARNISH**

MARTINI

**SPIRITUOUS** 

## TANGY



#### WHERE TO DRINK NOW III

#### America's Best New Gin Joint

"When one of my bartenders, Alex Smith, came to me with the idea for a gin bar, it grabbed me," says San Francisco mixologist Martin Cate, owner of the rum-focused Smuggler's Cove. "Gin's so misunderstood." His new bar, Whitechapel, is named for a neighborhood in London's East End that was notorious for making and consuming gin. Cate designed the space to feel like a Victorian-era underground train station. Then came the challenge of inventing new gin cocktails. "There's an alchemy to gin," he says. "The different botanicals will play with every other component of a drink in a certain way. Sometimes they interact beautifully, and sometimes they fight with one another." 600 Polk St., San Francisco; whitechapelsf.com.





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# AMERICA'S ARTISANS & RECIPES INSPIRED

Wooden bowls dyed with indigo leaves, hand-hammered brass spoons, chunky wool trivets made using millennia-old felting methods: With beautiful pieces like these in mind, F&W's Test Kitchen created 12 outstanding summer recipes.

PRODUCED BY SUZIE MYERS & CHRISTINE QUINLAN RECIPES BY JUSTIN CHAPPLE & KAY CHUN PHOTOGRAPHS BY CON POULOS

# SUMMER SALAD WITH PITA CRISPS P. 122



ECIPE IMPROV

#### **WEAVE A LATTICE**

Roll out the top crust dough and cut it into strips of even width. Weave a lattice over the blueberry filling and seal at the edge.

#### **SWAP THE FRUIT**

Blackberries, plums, sweet or tart cherries, apricots, apples and pears would all be delicious in this buttery rye crust.

#### **MAKE COOKIES**

Roll out the rye dough and cut it into shapes. Press in chocolate chunks or chips and sprinkle with flaky sea salt, then bake.

## **BLUEBERRY PIE WITH RYE CRUST**

Active **45 min;** Total **3 hr 30 min** plus **5 hours cooling** Makes **one 9-inch pie** 

The round cutouts on this sensational crust echo the shape and color of artist Silvia Song's indigo bowls. But the cutouts also have a function: They allow moisture to evaporate from the blueberry filling as it cooks, deepening the flavor.

CRUST

11/4 cups all-purpose flour

1 cup dark rye flour

11/2 tsp. kosher salt

- 1 stick plus 6 Tbsp. cold unsalted butter, cubed
- 2/3 cup ice water

**FILLING** 

- 1 vanilla bean, split and seeds scraped
- 3/4 cup granulated sugar
- 1/2 tsp. kosher salt
- 2 lbs. blueberries (6 cups)
- ½ cup all-purpose flour
- 1 Tbsp. finely grated lemon zest plus 2 Tbsp. fresh lemon juice
- 1 large egg beaten with 2 tsp. water
  - Turbinado sugar, for sprinkling

- 1. Make the crust In a food processor, pulse both flours with the salt to mix. Add the butter and pulse until it is the size of small peas. Sprinkle the water over the flour and pulse just until a dough starts to form. Turn the dough out onto a work surface, gather up any crumbs and knead gently until the dough comes together. Cut the dough in half and pat each piece into a disk. Wrap the disks in plastic and refrigerate until well chilled, about 1 hour.
- 2. On a lightly floured work surface, roll out 1 disk of dough to a 12-inch round. Ease the dough into a 9-inch glass pie plate and trim the overhang to ½ inch. Freeze for 15 minutes.
- **3. Prepare the filling** In a large bowl, rub the vanilla seeds into the granulated sugar and salt. Add the blueberries, flour, lemon zest and lemon juice and toss well. Scrape the filling into the pie plate.

- **4.** On a lightly floured work surface, roll out the remaining disk of dough to a 12-inch round. Using three sizes of small round cutters, stamp out decorative holes in the dough, leaving a 2-inch border. Lay the dough over the filling and trim the overhang to ½ inch. Press the overhang together to seal, then fold it under itself. Freeze the pie for 1 hour.
- **5.** Preheat the oven to 375°. Brush the pie with the egg wash and sprinkle with turbinado sugar. Bake for about 1 hour and 15 minutes, until the filling is bubbling and the crust is browned; cover the edge of the pie with foil if it browns too quickly. Let the pie cool completely before serving, at least 5 hours or overnight.

  —Justin Chapple

#### **INDIGO BOWLS**

Bay Area-based **Silvia Song** works with wood, but when she talks about her craft, she can't seem to get away from food analogies. For the indigo bowls on the opposite page, she starts with domestic rock maple because "it carves like butter, even when it's bone dry." The pale wood also soaks up the indigo stain that Song created in collaboration with natural-dye expert Kristine Vejar. After composting leaves from the indigo plant for a month, Vejar ferments them to make a brew that, Song says, is "full of live cultures—similar to yogurt—that activate the dye." Song dips each bowl up to 20 times in the indigo pigment, allowing it to dry between dunkings; gradually, the color deepens from pale green to emerald to, finally, a gorgeous inky blue. From \$350 each; silviasong.com, available at marchsf.com. —M. ELIZABETH SHELDON



### LOCAVORE LINENS

"My relationship to the land and to the farmers is the fuel for my work," says weaver Adele Stafford of Oakland, California's Voices of Industry. Her newest textiles, her first for the table, use cotton from northern California's organic Viriditas Farm, where the soil is fertilized by a flock of merino sheep and enriched by heirloom Sonora wheat crops. Designed as diptychs and triptychs, her pieces can be used as table runners or transformed into placemats or kitchen towels by separating the panels at the fringe that connects them to one another. Says Stafford: "My runners come to life in the kitchen when cut apart, which I'm really pushing. I'm eager to see what happens as they make their way out into the world." From \$385; voicesofindustry.com. —CHELSEA MORSE

# RECIPE IMPROV

#### LEFTOVER FRUIT

Grill leftover poached peaches and serve with grilled chicken, pork or shrimp, or with fresh ricotta.

#### LEFTOVER SYRUP

Reduce extra syrup to drizzle over cake, melon or ice cream; mix with sparkling wine or water; or stir into fruit salad.

#### LEFTOVER CREAM

Spoon leftover cream onto strawberries or grapes, or serve with beets, roasted carrots or baked potatoes.



#### **TRY NEW SHAPES**

Form the dough into rings or twists instead of knots and bake them on a sheet for a few minutes less.

#### **ADD CHEESE**

Dip balls of dough into melted butter and grated Parmesan or pecorino; sprinkle with more cheese before baking.

#### MAKE CRACKERS

Roll out the dough 1/4 inch thick and brush with the garlic oil. Sprinkle with the herbs and bake quickly until crisp.

## **GARLIC KNOTS WITH FRIZZLED HERBS**

Active **25 min**; Total **1 hr** Serves **4 to 6** 

The chunky texture of fiber artist Sonya Yong James's knitted table runners and trivets inspired these pull-apart garlic knots flavored with crisp, buttery slices of fresh garlic.

- 6 Tbsp. extra-virgin olive oil, plus more for greasing and brushing
  - One 1-lb. ball of pizza dough, thawed if frozen Canola oil, for frying
- 6 thyme sprigs
- 6 small rosemary sprigs
- 6 Tbsp. unsalted butter
- 8 garlic cloves, thinly sliced
- ¹¼ cup finely chopped parsley
  - Salt

- 1. Preheat the oven to 450° and grease an 8-inch cast-iron skillet with olive oil. Cut the pizza dough into 8 wedges. Stretch each wedge slightly and gently tie into a loose knot, then transfer to the prepared skillet. Lightly brush the knots with olive oil. Cover with plastic wrap and let stand at room temperature for 20 minutes.
- **2.** Remove the plastic and bake the knots for 20 to 25 minutes, until puffed and browned.
- **3.** Meanwhile, in a medium saucepan, heat ¼ inch of canola oil until shimmering. Add the thyme sprigs and fry over moderately high heat until crispy, about 1 minute. Transfer to paper towels to drain. Add the rosemary sprigs to the hot oil and fry until crisp, about 1 minute; drain on paper towels.
- **4.** Pour off the canola oil and wipe out the saucepan. Add the butter and 6 tablespoons of olive oil and cook until the butter is melted. Add the garlic and cook over moderate heat until lightly browned and crisp, 3 to 5 minutes. Stir in the parsley and season with salt. Brush the garlic butter all over the hot knots, top with the frizzled herbs and serve. —JC

**MAKE AHEAD** The frizzled herbs can be stored at room temperature overnight.

#### NUBBY WOOL TRIVET

To make her chunky wool table runners and trivets, Atlanta-based textile designer **Sonya Yong James** uses spinning and knitting techniques that have been around for millennia. But her felting method, an important step in which warm, soapy water and repeated agitation turn wool into fabric, has a modern twist. "I start outside on the ground using a hose, olive oil soap, and my hands and knees to work the wool in between two screens," Yong James says. Then she and her husband wrap the wool in a tarp, which they attach to a sixfoot-wide roller on the back of their station wagon. Her method was inspired by ancient Mongolians, who felted wool by wrapping it around a tree trunk and pulling it behind their horses. "We definitely look a little crazy driving around," she says. \$85; sonyayongjames.com. —CHRISTINE QUINLAN





RECIPE IMPROV

#### THINK SPANISH

For a paella hack, fold in steamed mussels, sautéed shrimp and diced chorizo during the last five minutes of cooking.

#### THINK BRUNCH

Top the cooked rice with sunny-side-up eggs, drizzle with harissa olive oil and serve with grilled lamb merguez.

#### THINK HEARTY

Add golden raisins and diced dried fruit. Fold in sautéed lamb or chicken and serve with yogurt and harissa.

## **JEWELED RICE PILAF WITH CARROTS**

Active **25 min**; Total **1 hr** Serves **6** 

"I saw a link between the gold and silver jewelry that Ann Ladson makes and her delicate but sturdy brass utensils," says Kay Chun about the inspiration for her "jeweled" rice pilaf. In this take on a traditional festive Persian dish, multihued carrots replace the usual dried fruits.

- 1/2 cup sliced almonds
- 1 lb. carrots, peeled and sliced ¼ inch thick
- 3 Tbsp. extra-virgin olive oil Kosher salt and pepper
- 2 leeks, white and light green parts only, thinly sliced
- 2½ oz. angel hair pasta, broken into 2-inch pieces (1 cup)
- 2 cups basmati rice
  Pinch of saffron threads
  One 3-inch cinnamon
  stick
- 3¾ cups low-sodium chicken
- 3 Tbsp. fresh lemon juice, plus lemon wedges for serving
- 1/2 cup chopped pitted Picholine olives
- 1/4 cup chopped parsley

- 1. Preheat the oven to 450°. Spread the almonds in a pie plate. On a rimmed baking sheet, toss the carrots with 1 tablespoon of the olive oil and season with salt and pepper. Roast the carrots until golden and tender, about 15 minutes. While the carrots are cooking, toast the almonds until golden, 3 to 4 minutes; let cool.
- 2. Meanwhile, in a large enameled cast-iron casserole, heat the remaining 2 tablespoons of olive oil. Add the leeks and angel hair pasta, season with salt and pepper and cook over moderate
- heat, stirring frequently, until golden, about 5 minutes. Stir in the rice, saffron and cinnamon stick and cook, stirring, until the rice is golden, about 3 minutes. Stir in the broth and bring to a simmer.
- **3.** Cover the rice and cook over low heat until all of the broth has been absorbed, about 25 minutes. Remove the pan from the heat and let stand, covered, for 10 minutes.
- **4.** Fluff the rice and stir in the carrots, toasted almonds, lemon juice, olives and parsley. Transfer the rice to a bowl and serve with lemon wedges.

**MAKE AHEAD** The rice can be refrigerated overnight and rewarmed before serving.

#### HAND-HAMMERED BRASS FORK & SPOON

After years in high-intensity restaurant kitchens like Craft in New York City and Fig in Charleston, South Carolina, pastry chef **Ann Ladson** wanted a change. She began by making jewelry, but soon turned her attention to tableware, designing forks with slender handles and spoons with deep, shiny bowls, all with enough weight to feel good in the hand. She takes long walks to gather inspiration: "Maybe I'll notice the way shadows connect when I'm crossing the bridge between downtown Charleston and Mount Pleasant, where I grew up, so I'll sketch it out and start doing prototypes." Now she works primarily with brass, a notoriously difficult metal. "Not many smiths forge with brass because it becomes very brittle," she says. "But I like to see what I can get it to do." \$300; annladson.com. —CM

# GLAZED AGRODOLCE RIBS P. 124

#### SALVAGED METAL KNIVES & GRATERS

Metalworker **Chelsea Miller** creates knives, graters and cooking tools out of old steel files originally used for shoeing horses or in mechanics' shops, adding wooden handles sourced from her family's farm in northeastern Vermont. Her father taught her how to work with wood and metal when she was growing up ("We were homeschooled, so we were basically his child labor," she jokes); today, she traces her mother's Japanese and German kitchen knives to guide her own designs. Whenever possible, she keeps the toothed side of the old files intact, giving the knives a dual purpose as graters. "I like to take discarded, ugly hunks of metal at the end of their lives and breathe life back into them," she says. "It makes me feel very connected and very alive." From \$100; chelseamillerknives.com. —CM



USE THE SPICE MIX
It would also great on other

It would also be great on other cuts of pork, as well as on beef, lamb, duck and chicken.

#### USE THE BBQ SAUCE

Mix the balsamic sauce with mayo to spread on burgers or turkey sandwiches, or mix it into coleslaw.

# USE THE GLAZE

Brush the BBQ sauce on burgers, hot dogs, portobellos and sweet potato wedges on the grill for a sweet-tangy burnished sheen. PLATE BY MIRO MADE THIS

## STEAK WITH GRILLED-SCALLION RELISH P. 124



RECIPE IMPROV

#### **SWAP SEAFOOD**

In place of cockles, which sometimes can be hard to find, use scrubbed and debearded mussels or littleneck clams.

#### **ADD GREENS**

Finely shredded spinach, kale, Swiss chard, escarole or mustard greens would be delicious in this luscious stew.

## SERVE OVER PASTA

The broth here is superflavorful, so you could ladle the stew over hot spaghetti for a heartier meal.

# COCKLES WITH BEANS & CHERRY TOMATOES IN GARLIC BROTH

Active **30 min;** Total **1 hr 15 min** Serves **4** 

"Clam Lab's ceramics remind me of the sea," says Kay Chun. The colors are like sand and seashells with subtle patterns similar to the ones on cockles." She uses those cockles for a supereasy seafood stew.

- 1 cup dried cranberry or borlotti beans (6 oz.)
- 2 Tbsp. extra-virgin olive oil
- 7 garlic cloves, thinly sliced
- 2 shallots, finely chopped
- 1/2 lb. yellow cherry tomatoes, halved Kosher salt and pepper
- 1/2 cup dry white wine
- 1 cup low-sodium chicken broth

- 3 lbs. cockles, rinsed
- 1/2 cup coarsely chopped parsley
- ½ cup coarsely chopped tarragon

Grilled bread, for serving

- 1. In a large saucepan, cover the beans with 3 inches of water and bring to a boil. Simmer, stirring occasionally, until the beans are tender, about 45 minutes. Drain.
- 2. In a large enameled cast-iron casserole, heat the olive oil. Add the garlic and shallots and cook over moderate heat, stirring, until fragrant and golden, about 3 minutes. Add the beans and tomatoes and season with salt and pepper. Cook, stirring occasionally, until the tomatoes soften, about 3 minutes. Stir in the wine and cook until almost

evaporated, about 1 minute. Add the broth and cockles and bring to a simmer. Cover and cook over low heat until the cockles open, about 3 minutes. Stir in the parsley and tarragon and serve with grilled bread.

**MAKE AHEAD** The cooked beans can be refrigerated for 2 days.

WINE Fresh and minerally Picpoul de Pinet, a white wine from France's Languedoc region, offers fantastic value, and it's great with seafood. Try the 2014 Domaine Félines Jourdan or the 2014 Julie Benau.

#### MINIMALIST CERAMIC BOWL

Clair Catillaz, the Brooklyn-based ceramist behind **Clam Lab**, creates rustic, minimalist designs with all the hallmark irregularities of hand-thrown clay. She became popular on Etsy around 2010 before going out on her own, acquiring a reputation for neutral-toned dishes that make food look beautiful (like the bowl shown here). Now, she's starting to branch out from utilitarian tableware into more experimental statement pieces like angular jugs and platters. Incorporating pebbled textures, they are also her first forays into colored glazes. "I made only white and gray stuff for years, so even pale pinks feel really extreme," says Catillaz, who mixes her own glazes—a rarity even among experienced ceramists. \$60; clamlab.com. —MES





### STONE SLAB

108

"I am proud that I'm working with marble and granite, materials that are difficult to chisel and that have traditionally been used by men," says Rochelle Cheri Chavez of **Primitive Reserve.** The L.A.-based artist uses her training in theatrical set design to create tabletop pieces. She especially loves challenging shapes like a rectangular board with rounded corners, which she calls a "stone skateboard." "Straight lines are easy to cut with a saw," she says. "But when I'm cutting rounded shapes I have to use a hand grinder. Sparks are flying. It's awesome." A big part of her work involves scouring local marble yards for interesting remnants. "Someone probably made a beautiful countertop out of that pink slab, and I was lucky enough to get a piece of it." From \$120; primitivereserve.com. —CQ

ATES BY MIRO MADE THIS: FORK FROM FIT

AUGUST 2015

ECIPE IMPROV

#### **MAKE A SALAD**

For a side salad, toss grated raw beets and apples with vinaigrette. Or mix them with horseradish and sour cream to have with roast beef

## SWITCH THE SWIRL

Instead of sour cream, use yogurt, buttermilk, coconut milk or tahini mixed with apple cider vinegar.

#### **SWAP THE BEETS**

Instead of the sliced Chioggia beets here, top the bisque with store-bought beet chips or sticks, or crispy rings of red or green apple.

## **CHILLED BEET & GREEN APPLE BISQUE**

Active **40 min;** Total **1 hr 15 min** plus chilling; Serves **4 to 6** 

The swirl of sour cream and the striped Chioggia beets garnishing this bisque are an homage to Felt+Fat's marbleized plates.

- 1½ lbs. medium beets, peeled and cut into wedges
- 2 Granny Smith apples peeled, cored and cut into wedges
- 2 Tbsp. extra-virgin olive oil
- 2 shallots, thinly sliced
- 2 garlic cloves, thinly sliced
- 2 cups chicken stock or low-sodium broth
- 1/4 cup apple juice Salt
- 1/2 cup sour cream mixed with 1 Tbsp. water

Shaved or julienned beets and small beet greens, for garnish

- 1. In a food processor fitted with the shredding disk or using a box grater, shred the beets and apples.
- 2. In a large saucepan, heat the olive oil. Add the shallots and garlic and cook over moderately high heat, stirring occasionally, until softened, about 3 minutes. Add the shredded beets and apples and cook, stirring occasionally, until just starting to soften, about 5 minutes. Add the stock and 3½ cups of water and bring to a boil. Simmer over moderate heat, stirring occasionally, until the beets are tender, 25 to 30 minutes.
- **3.** In a blender, puree the soup with the apple juice until very smooth. Transfer to a bowl; refrigerate until chilled, 45 minutes.
- **4.** Stir tablespoons of water into the soup if it gets too thick, then season with salt. Ladle the soup into bowls and swirl in the sour cream. Garnish with shaved or julienned beets and beet greens and serve. —JC

**MAKE AHEAD** The soup can be refrigerated for up to 3 days.

continued on p. 122

#### MARBLEIZED PLATE

Nathaniel Mell and Wynn Bauer of Philadelphia's **Felt+Fat** create earth-toned ceramics beloved by local chefs as well as other indie cooks across the country. In between orders they play around with new ideas and post the results on Instagram. The marbleized swirl pattern on the opposite page started out as one of these experiments. "We had such a great response that we started selling it," says Mell. Now the duo are adding volcanic soil to glazes, which produces a speckled pattern. Says Mell, "A lot of chefs and winemakers are so terroir-driven, and this feels like an extension of that." Eventually, the Felt+Fat team would like to work with a chef and a geologist to integrate materials from specific locations. "Eating regional food off a plate that is regionally inspired—I think it could be really interesting," says Mell. \$38; feltandfat.com. —CQ





Zakary Pelaccio and Jori Jayne Emde left New York City to pursue a more idyllic life in the Hudson Valley. When the couple have the occasional break from their restaurant, Fish & Game, they host grilling parties—one payoff of all their hands—on work in the garden.

By Zakary Pelaccio Photographs by Cedric Angeles











TOP RIGHT: Fish & Game coowner Patrick Milling Smith at the party, which featured dishes like radishes with yogurt butter and pickled green beans (p. 126).













#### It is summer.

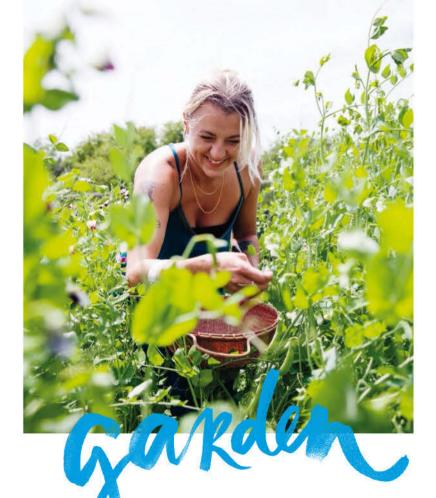
Jori Jayne and I lovingly tend the Fish & Game gardens along with an alternating roster of restaurant staff. Our efforts are not in vain, as evidenced by the brilliant colors hiding beneath a canopy of green leaves, soaking in the Hudson Valley sunshine. Although our climate suffers harsher vicissitudes, we share the same latitude as Barcelona, and, come summer, the intensity of the sun reminds us of this geographical kinship.

Growing anything outside in the ground is tricky business; there's no handshake deal with nature. The delicate buds of a cherry tree leave it vulnerable to the whims of weather, so when the orchards around us have a successful harvest, we hop to it. Nature's unpredictability and the many microclimates of the Hudson Valley are only two of the reasons why, even if we could, we don't try to grow all that we use in the kitchen at Fish & Game.

This year, however, nature has been kind enough to allow us to take a break for a grilling party with our friends, many of them local farmers and artisans. On a day such as this, waiting for food to come off the grill is a pleasure. We pass the time drinking light, buoyant natural wines imported by Zev Rovine, or Negronis flavored with stalks of gently smashed oregano that the guests picked themselves—I'm not bullshitting you. This is summer in our world (at least on our days off!). You pick, you wait, you drink, and—somewhere, sometime—someone walks over with a glistening piece of slow-charred pork, puts it in your mouth and asks, "What do you think?"

Yeah, right, what do you think?





tarting with deep red-purple cherries, Jori Jayne throws together a sweet-sour, aromatic and flamboyantly colorful salad with thinly sliced spring onions from our garden. For something more substantial, we also serve an allium-intense dish of peas with a spicy kimchi we often make with ramps (spring onions work, too). That kimchi is so alive it would ricochet about your palate were it not mellowed in the salad by the simple, fresh farm cheese from our friend and co-chef Kevin Pomplun. He makes it with the milk from the Dutch Belted cows that are often hanging out about 400 feet away from our outdoor table.

These gorgeous, white-striped gals also supply our milk and cream. We turn the milk into yogurt, which, seasoned with a bit of salt, elevates the always satisfying combination of radishes and butter (p. 126). Yogurt butter has a tang and a silky texture slightly different from cultured butter. But, really, who am I kidding? The pink and red radishes, still cool from the soil, are dynamite all on their own—it's pure luxury to enhance them at all. Although, isn't that what we sell in our business? A bit of luxury, an escape provided by a team of (hopefully) talented minds and hands—with the resources and time to take something just that one step further than you might every day.

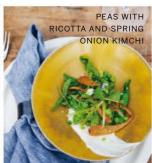
## Fresh Cherries with Spring Onions and Cilantro

Total 40 min; Serves 8

3¼ lbs. fresh cherries, pitted and halved (about 8 cups)

- 3 spring onions, bulbs only, thinly sliced (greens reserved for another use)
- 1 cup coarsely chopped cilantro, plus leaves for garnish
- 1 Tbsp. white wine vinegar, plus more for seasoning
- 1 Tbsp. Asian fish sauce, plus more for seasoning

In a large bowl, toss all of the ingredients. Season with more vinegar and fish sauce, if desired. Transfer to a platter, garnish with cilantro and serve.



#### Peas with Ricotta and Spring Onion Kimchi

Active **40 min;** Total **2 hr 30 min** Serves **8** 

KIMCHI

- 2 lbs. small spring onions, scallions or ramps, cut into 2-inch pieces, bulbs quartered if large
- 1/4 cup Asian fish sauce
- ½ cup gochugaru (Korean red chile flakes)
  - 1 Tbsp. minced peeled fresh ginger
  - 1 Tbsp. sesame seeds
  - 1 Tbsp. anise seeds

SALAD

1½ lbs. sugar snap peas, trimmed

11/2 lbs. snow peas, trimmed

- 1 Belgian endive, quartered lengthwise and sliced crosswise ¼ inch thick Salt and pepper
- 1 lb. fresh ricotta cheese
- 1. Make the kimchi Bring a large saucepan of water to a boil. Blanch the onions until tender, about 1 minute, then drain well. Transfer to a large jar.
- 2. In a small saucepan, combine the fish sauce, gochugaru and ginger with 1 cup of water and bring to a boil. Pour the hot mixture over the onions. Stir in the sesame seeds and anise seeds. Close the jar and let stand for 2 hours.

#### 3. Meanwhile, make the salad

Fill a large bowl with ice water. In a large saucepan of boiling water, blanch the snap peas until bright green and crisptender, about 3 minutes. Using a slotted spoon, transfer to the ice bath to cool. Blanch the snow peas until bright green and crisp-tender, about 1 minute. Drain and transfer to the ice bath. Drain all of the peas and pat dry, then cut in half lengthwise and transfer to a large bowl. Add the endive and 1/4 cup of the kimchi pickling liquid, season with salt and pepper and toss to coat.

**4.** Spoon the ricotta onto plates and top with the pea salad. Garnish with some of the kimchi and serve.

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# Grill

igs we do not raise, but we have friends up and down the Hudson Valley who do. On this particular day, this particular pig is a Red Wattle and Large Black crossbreed, raised by our friends at Climbing Tree Farm. Metal sculptor Kris Perry had worked with Kevin and me to design the grill I cook the pork on: a metal plate attached to a muscular, half-inch-thick, four-foot-wide rolled steel bowl-a fire pit of primitive elegance. After it takes its maiden voyage at our Fish & Game summer celebration, we decide to make it the official Fish & Game grill. building replicas for other connoisseurs of a life well lived. Our business partner, Patrick Milling Smith, swivels the plate away from the fire, testing both the grill's action and the pork. He determines both satisfactory, and we prepare to bring the food to the table.

Once the pork is off the fire, we brush it with a gastrique of tart rhubarb vinegar and our own maple syrup, then shower it with some spicy nasturtium leaves and flowers. The fire is still burning hot while the pork rests, waiting for the ritualistic slicing, so we throw on a whole host of vegetables pulled from the soil early that morning. We give these a quick rinse with the hose (with some extra cleaning by our curious dogs, perhaps), then baste them in the sizzling meat juices.

## Pork Belly with Rhubarb Glaze

Active 30 min; Total 4 hr 45 min plus 24 hr marinating; Serves 8

You will need a juicer to make the deliciously sweet and tangy rhubarb glaze here.

**PORK BELLY** 

- 1 gallon water
- 1 onion, thinly sliced
- 1 head of garlic, halved crosswise
- 3 rosemary sprigs
- 3 Tbsp. kosher salt
- 1/2 cup coriander seeds
- 2 Tbsp. white peppercorns
- 2 Tbsp. fennel seeds
  One 5-lb. pork belly

GI A 7 F

- 2 lbs. rhubarb, juiced (2¼ cups)
- 1/2 cup pure maple syrup
- 1/4 cup Asian fish sauce
- 1 Tbsp. chile powder

#### 1. Brine the pork belly

In a large pot, combine all of the ingredients except the pork belly and simmer, partially covered, over low heat for 30 minutes. Let cool to room temperature. Add the pork to the brine and leave at room temperature for 1 hour, then cover and refrigerate for 24 hours. Bring to room temperature for 1 hour before cooking.

- 2. Make the glaze In a small saucepan, cook the rhubarb juice over moderate heat until reduced to 1 cup, 8 to 10 minutes. Add the maple syrup and cook until slightly thickened, 5 minutes. Stir in the fish sauce and chile powder; let cool.
- **3.** Light a grill and set it up for indirect cooking. Remove the pork belly from the brine and score the skin in a crosshatch pattern. Set the pork on the grill, fat side up, opposite the heat source. Cover and grill at 325° for 2½ to 3 hours, until very tender; brush with the glaze during the last 45 minutes of grilling. Transfer the pork to a cutting board and let rest for 15 minutes. Thinly slice and serve.

wine Pelaccio is a big devotee of natural wines, especially those from importer Zev Rovine. He pairs this pork with the spectacular, tangy 2013 Cornelissen Susucaru rosé from Sicily, perfect with the rhubarb glaze. Also try the 2014 Vissoux Les Griottes rosé from Beaujolais.









## Russian Cream with Strawberries

Total **30 min plus overnight chilling;** Serves **8** 

These creamy, cool strawberrytopped custards are inspired by kisel, a Russian dessert that is typically made by adding water and potato starch to cooked fruit.

- 1 cup sugar
  Two ¼-oz. envelopes
  unflavored gelatin
- 21/4 cups sour cream
- 6 Tbsp. plus 1½ tsp. pure maple syrup
- 11/2 cups heavy cream
- 1 cup red wine vinegar
- 8 oz. strawberries, hulled and thinly sliced

- 1. In a medium saucepan, combine the sugar and gelatin. Stir in <sup>3</sup>/<sub>4</sub> cup of cold water and let stand for 5 minutes to soften the gelatin.
- **2.** In a large bowl, whisk the sour cream with 1½ teaspoons of maple syrup.
- **3.** Bring the sugar-gelatin mixture to a boil, stirring constantly, until the sugar and gelatin dissolve. Remove the pan from the heat and whisk in the heavy cream until frothy on top. While whisking constantly, slowly drizzle the heavy cream mixture into the sour
- cream; whisk until fully incorporated. Divide the cream among eight 6-ounce ramekins and refrigerate overnight.
- **4.** Meanwhile, in a small saucepan, combine the vinegar and the remaining 6 tablespoons of maple syrup and bring to a simmer. Cook until thickened and reduced to ½ cup, 15 to 20 minutes. Let the maple gastrique cool to room temperature and refrigerate.
- **5.** To serve, top the Russian cream with the strawberries and drizzle with some of the maple gastrique.

**MAKE AHEAD** The Russian cream can be refrigerated for up to 2 days.

## Grilled Garlic and Vegetables

- Total 45 min; Serves 8
- 2 heads of garlic, halved crosswise
- <sup>1</sup>/<sub>4</sub> cup plus 2 Tbsp. extravirgin olive oil, plus more for drizzling
- 1 lb. small young carrots, scrubbed
- 1 lb. spring onions, halved lengthwise
- 1/2 lb. haricots verts, trimmed

Kosher salt and pepper

Red wine vinegar, for drizzling

Torn basil leaves, for garnish

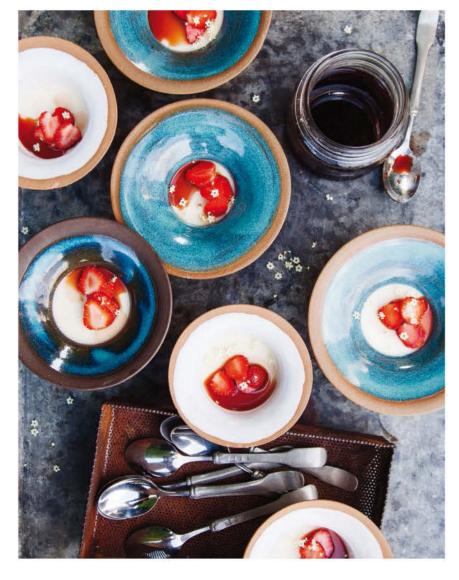
- 1. Light a grill. Arrange the garlic halves cut side up on a sheet of foil and drizzle with 2 tablespoons of the olive oil. Wrap tightly.
- 2. In a large bowl, toss the carrots, spring onions and haricots verts with the remaining 1/4 cup of olive oil and season with salt and pepper. Grill the garlic packet, turning occasionally, until the garlic is tender when pierced, about 30 minutes. After 15 minutes, arrange the vegetables in a perforated grill pan and cook until tender and lightly charred, about 3 minutes for the haricots verts. 10 minutes for the spring onions and 15 minutes for the carrots. Transfer to a platter.
- **3.** Unwrap the garlic and let cool slightly. Squeeze the cloves out of the skins and scatter over the vegetables. Drizzle with olive oil and vinegar and garnish with basil.

Fish & Game, 13 S. Third St., Hudson, NY; fishandgame hudson.com.

continued on p. 126



"Growing anything outside in the ground is tricky business. This year, however, nature has been kind."







## Summer Salad with Herbs and Pita Crisps

PAGE 95

FAGE 93

Total 40 min; Serves 4 to 6

"Artist Silvia Song's process of staining wooden bowls with indigo leaves inspired me to rub the sides of my salad bowl with a mint sprig," Kay Chun says. "Making the dressing right in the bowl, before adding the vegetables, lets it absorb the natural mint oils."

- 6 Tbsp. extra-virgin olive oil, plus more for brushing
- 1 tsp. finely grated garlic
- 2 pita breads, each split into 2 rounds Kosher salt and pepper
- 1/2 lb. haricots verts, green beans or wax beans, trimmed
- 1 mint sprig plus 2 cups chopped mint
- 2 Tbsp. fresh lemon juice
- 1 shallot, minced
- 1 Kirby cucumber, chopped
- 6 cups packed chopped baby romaine (6 oz.)
- 2 cups parsley leaves
- 12 multicolored cherry tomatoes, halved
- 1 cup sunflower sprouts or chopped purslane
- 1. Preheat the oven to 375°. In a small bowl, mix the 6 tablespoons of olive oil with the garlic. Brush the pita with 2 tablespoons of the garlic oil. Toast in the oven for 5 to 7 minutes, until crisp and golden. Transfer the pita to a plate; season with salt and pepper. Let cool, then break into big crisps.
- 2. Meanwhile, in a medium saucepan of salted boiling water, blanch the beans until crisp-tender, about 2 minutes. Drain and chill in a bowl of ice water. Drain and pat dry; halve the beans crosswise.
- **3.** Rub the mint sprig all over the inside of a large wooden bowl; discard the sprig. In the bowl, mix the remaining 4 tablespoons of garlic oil with the lemon juice and shallot; season with salt and pepper. Add the chopped mint, beans, cucumber, romaine, parsley, tomatoes, sprouts and pita crisps and toss to evenly coat.

**WINE** Spritzy, citrusy Vinho Verde from Portugal is the perfect lighthearted summer salad wine. Try the 2014 Vera or the 2014 Quinta da Aveleda.

## Pappardelle with Summer Squash and Arugula-Walnut Pesto

COVER + PAGE 99

O Total 45 min; Serves 4 to 6

This recipe is a fantastic showcase for superfresh summer squash. Kay cuts zucchini and yellow squash lengthwise into long, thin ribbons on a mandoline and then tosses them with the hot pasta so they just barely cook. She created the dish after admiring the beautiful table linens by textile artist Adele Stafford of Voices of Industry. "The way the runner naturally gathers into loose folds looks to me like thin sheets of pasta," Kay says.

- 3/4 cup walnut halves
- 4 cups packed arugula leaves (4 oz.)
- 3/4 cup extra-virgin olive oil, plus more for drizzling
- 1/2 tsp. finely grated garlic
- ½ cup freshly grated Parmigiano-Reggiano cheese, plus shavings for garnish

Kosher salt and pepper

- 12 oz. pappardelle
- 3 firm, fresh medium zucchini and/or yellow squash (11/4 lbs.), very thinly sliced lengthwise on a mandoline
- 3 Tbsp. fresh lemon juice
- 1. In a small skillet, toast the walnuts over moderately low heat until golden, about 5 minutes. Finely chop ½ cup of the walnuts; coarsely chop the rest for garnish.
- **2.** In a food processor, pulse 2 cups of the arugula until finely chopped; scrape into a large bowl and stir in the ¾ cup of olive oil, the garlic, grated cheese and finely chopped walnuts. Season the pesto with salt and pepper.
- **3.** In a large pot of salted boiling water, cook the pappardelle until al dente. Drain the pasta and add to the pesto in the bowl. Add the zucchini and toss to evenly coat. Stir in the lemon juice and the remaining 2 cups of arugula and season with salt and pepper. Transfer the pasta to a platter, drizzle with olive oil and garnish with the coarsely chopped walnuts and cheese shavings.

**WINE** Flavorful, peak-of-summer squash is superb with a ripe Chardonnay. Try one from California, like the 2013 Buehler Russian River or the 2013 MacRostie Sonoma Coast.

#### Fennel, Apple and Avocado Crudo

PAGE 108

Total 30 min; Serves 4

"Rochelle Cheri Chavez's pink marble slab reminded me of pink Himalayan sea salt," says Kay. "So I decided to flavor salt with pink peppercorns and capers to pick up on the flecks of color in the board."

- 1 Tbsp. crushed pink peppercorns
- 1 Tbsp. chopped drained capers
- 1/2 tsp. flaky sea salt
- 1/2 tsp. finely grated Ruby Red grapefruit zest
- 6 Tbsp. fresh grapefruit juice
- 3 Tbsp. extra-virgin olive oil
- 1 Tbsp. chopped dill
- 2 firm, ripe Hass avocados—halved, pitted and cut into very thin wedges
- 1 fennel bulb—halved, cored and very thinly sliced lengthwise (2 cups)
- 1 medium Granny Smith apple, cored and thinly sliced
- 1. In a bowl, mix the pink peppercorns with the capers and salt. In another bowl, whisk the grapefruit zest with the juice, oil and dill. continued on p. 124

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#### FENNEL, APPLE AND AVOCADO CRUDO continued

**2.** On a serving platter, layer the avocados, fennel and apple, overlapping them slightly. Drizzle the grapefruit vinaigrette over the crudo and sprinkle with some of the pink peppercorn—caper salt. Serve immediately, passing the remaining salt at the table.

**WINE** This fragrant salad is lovely with a lightly floral southern French rosé. Try the 2014 Domaine du Bagnol or the 2014 VRAC, which comes in an excellent three-liter box.

#### Tri-Tip Steak with Grilled Scallion, Ginger and Cilantro Relish

PAGE 105

Active 35 min; Total 50 min; Serves 4

Kay's inspiration for the recipe was cutler Chelsea Miller's knife-grater hybrid, made with reclaimed stainless steel. "It looks a little prehistoric, which made me think about a big cut of beef and a superfresh, aggressive sauce," Kay says.

One 11/2-lb. tri-tip steak

- 18 large scallions, 2 thinly sliced
- 2 Tbsp. canola oil, plus more for brushing

Kosher salt and pepper

- 1 cup chopped cilantro
- 2 red Thai chiles, minced
- 2 Tbsp. fresh lime juice
- 2 Tbsp. finely grated peeled fresh ginger, plus more for garnish
- **1.** Light a grill. On a baking sheet, rub the steak and whole scallions with the 2 table-spoons of oil; season with salt and pepper.
- **2.** Oil the grill grate. Grill the steak for 20 to 25 minutes, turning occasionally, until an instant-read thermometer inserted in the center registers 125° for medium-rare. Transfer the steak to a cutting board and let rest for 15 minutes.
- **3.** Meanwhile, grill the 16 whole scallions over moderate heat, turning, until lightly charred and tender, about 3 minutes. Transfer 8 of the scallions to a platter. Chop the rest and transfer to a bowl; let cool. Add the sliced raw scallions, cilantro, chiles, lime juice and 2 tablespoons of ginger; mix well.
- **4.** Thinly slice the steak across the grain and arrange on the platter. Spoon the scallion relish on the steak and garnish with freshly grated ginger.

**WINE** Smoky grilled steaks are delicious with a bold Syrah. Look for one from Chile, like the 2013 Kingston Family Lucero or the 2011 Amayna Vineyards.

#### Riesling-Poached Peaches with Tarragon and Salted Sour Cream

PAGE 98

Total 30 min plus cooling; Serves 4

These peaches—poached with the skin on to give them a rosy blush—echo the delicate hue of textile artist Adele Stafford's table runners. "Plus," says Justin Chapple, "there is a small, leaflike design in one of the runners that looks like herbs, and this gave me the idea to add tarragon."

#### 21/2 cups semidry Riesling

- 1/4 cup sugar
- 1/2 vanilla bean, split and scraped
- 5 tarragon sprigs
- 4 ripe but firm freestone peaches, halved and pitted
- 2/3 cups sour cream
- 1. In a medium saucepan, combine the wine, sugar, vanilla bean with seeds and 1 tarragon sprig and bring just to a boil. Add the peach halves and simmer over moderate heat, turning occasionally, until tender, about 10 minutes. Let cool completely, then refrigerate until chilled, at least 1 hour.
- 2. In a medium bowl, whisk the sour cream with a big pinch of salt. Dollop the cream in bowls and top with the peach halves and some of their poaching liquid. Garnish each plate with a tarragon sprig and serve.

**MAKE AHEAD** The peaches can be refrigerated in their poaching liquid for up to 3 days.

#### **Glazed Agrodolce Ribs**

PAGE 104

Active **45 min;** Total **2 hr 45 min** Serves **8** 

Justin created this sweet and sticky recipe to reflect the aesthetic of Chelsea Miller's handmade knives: "The knife and the ribs both have a beautiful arc and a rustic, almost primal feel," he says. "Use the knife to cut the ribs off the rack one by one as you go, to really get your hands sticky."

Two 4-lb. racks of pork spareribs, membranes removed

- 11/2 Tbsp. fennel seeds, crushed
- 11/2 Tbsp. finely chopped thyme
- 2 tsp. crushed red pepper
- 2 tsp. finely chopped rosemary Kosher salt and freshly ground black pepper
- 2 Tbsp. extra-virgin olive oil
- 1 small red onion, coarsely grated
- 3 garlic cloves, finely grated
- 1 cup balsamic vinegar
- 1/4 cup white distilled vinegar
- 1 cup ketchup
- 3/4 cup packed light brown sugar
- 1. Preheat the oven to 325°. Line 2 large rimmed baking sheets with foil and set the ribs on them, meaty side up. In a mortar, crush the fennel seeds with the thyme, crushed red pepper, rosemary, 1½ tablespoons salt and 2 teaspoons black pepper. Rub the spice mix all over the ribs and roast for about 2 hours, until the meat is tender.
- 2. Meanwhile, in a medium saucepan, heat the olive oil. Add the onion, garlic and a generous pinch of salt and cook over moderately high heat, stirring, until the onion is softened, 3 to 5 minutes. Add both vinegars along with the ketchup and brown sugar and bring to a boil. Simmer over moderate heat, stirring frequently, until the sauce is thick and reduced to 2 cups, about 15 minutes.
- **3.** Remove the ribs from the oven and turn on the broiler. Brush the underside of the racks with some of the sauce. Broil 1 sheet of ribs 8 inches from the heat until browned. Flip the ribs and repeat on the other side. Move the ribs to the bottom rack of the oven to keep warm while you glaze the rest.
- **4.** Transfer the racks to a work surface. Cut in between the bones to form individual ribs and mound on a platter. Pass the remaining sauce at the table.

**MAKE AHEAD** The sauce can be refrigerated for up to 1 week.

**WINE** These perfect ribs have a little sweetness and a little tang, best with a juicy, fruit-forward red wine rather than something big and tannic. Try a Nero d'Avola from Sicily, like the 2013 Tami or the 2013 Ceuso Scurati.



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#### **Mixed Radishes with Yogurt Butter**

- PAGE 114
- PAGE 114
- Total 10 min; Serves 8
- 5 Tbsp. salted cultured butter, at room temperature
- ¹/4 cup plain whole-milk yogurt Coarse sea salt, for garnish
- 3 bunches of mixed radishes with their greens (about 21/4 lbs.)

In a small bowl, using a hand mixer, beat the butter with the yogurt at medium speed until well blended and fluffy, about 3 minutes. (Don't beat at high speed or the mixture will separate.) Transfer the yogurt butter to a serving bowl and garnish with sea salt. Serve with the radishes.

#### **Pickled Green Beans**

PAGE 114

Total 15 min plus 2 hr cooling; Makes 4 cups

- 1/2 cup white wine vinegar
- 1/4 cup water
- 1 tsp. fine sea salt
- 1 lb. green or purple wax beans, trimmed
- 1 cup coarsely chopped dill

In a small saucepan, simmer the vinegar, water and salt, stirring, until the salt dissolves. Combine the beans and dill in a heatproof bowl; cover with the hot brine. Let cool to room temperature, about 2 hours. Serve at room temperature or chilled.

**MAKE AHEAD** The pickled beans can be refrigerated in the brine for 1 week.

#### **Ten-Grain Porridge Bread**

Active 1 hr; Total 6 hr plus 2 days soaking and fermenting Makes two 10-inch round loaves

9 oz. Bob's Red Mill 10 Grain Hot Cereal (134 cups)

3½ cups all-purpose flour

1/4 tsp. active dry yeast

1 cup water

41/4 cups bread flour

1 Tbsp. fine sea salt

- 1. In a large bowl, cover the cereal with 3 inches of water. Cover the bowl with cheesecloth or a kitchen towel and let stand at room temperature for 48 hours. Drain through a cheesecloth-lined sieve; reserve 1½ cups of the soaking water.
- 2. Meanwhile, in a large bowl, mix the all-purpose flour with the yeast and the water until the dough starts to come together. Turn the dough out onto a work surface and knead until a smooth ball forms, about 3 minutes. Wipe out the bowl and return the dough to it. Cover the bowl with plastic wrap and refrigerate the dough for 48 hours. This is the pâte fermentée.
- 3. In the bowl of a stand mixer fitted with the dough hook, combine the bread flour, sea salt, pâte fermentée, reserved soaking water and 2 cups (1 lb.) of the soaked cereal; there may be some soaked cereal left over. Knead at low speed until the dough starts to come together, about 3 minutes. Cover with a kitchen towel and let stand for 20 minutes. Knead again at low speed for 5 minutes, until the dough is moist and smooth. Transfer the dough to a lightly greased bowl, cover and let rise at room temperature until doubled in bulk, about 2 hours.
- **4.** Line 2 large bowls with kitchen towels or dust generously with flour. Divide the dough into 2 equal pieces and form each into a ball. Set the balls seam side up in the prepared bowls. Cover with kitchen towels and let stand at room temperature until doubled in bulk, about 2 hours.
- **5.** Preheat the oven to 450°. Line 2 baking sheets with parchment paper. Place another baking sheet on the bottom of the oven and pour in 2 cups of water. Turn the dough rounds out onto the prepared sheets and bake for about 40 minutes, rotating and shifting the sheets halfway through baking, until the loaves are deep golden and crisp. Transfer to a rack to cool.

**MAKE AHEAD** The loaves can be stored in an airtight container overnight, then refrigerated for 1 week.

#### **Negronis with Fresh Oregano**

PAGE 114

🧖 Total 10 min; Makes 8

16 oz. Plymouth Gin

8 oz. sweet vermouth

8 oz. Campari

lce

8 oregano sprigs

In a large pitcher, stir the gin, vermouth and Campari; pour into 8 rocks glasses filled with ice. Garnish with the oregano; serve.

#### **Cheddar-Jalapeño Biscuits**

Active **30 min**; Total **1 hr 15 min**Makes **about 14** 

21/4 cups all-purpose flour

2 Tbsp. sugar

2½ tsp. baking powder

1/2 tsp. baking soda

1/2 tsp. kosher salt

- 1 stick cold unsalted butter, cubed
- 1 cup cold whole milk
- 1 cup shredded aged cheddar cheese
- 1/4 cup finely chopped pickled jalapeños
- 1 large egg, lightly beaten
- 1. Line a baking sheet with parchment paper. In a large bowl, whisk the flour with the sugar, baking powder, baking soda and salt. Scatter the cubed butter over the dry ingredients and, using your fingers, pinch the butter into the flour until the mixture resembles very coarse crumbs, with some of the butter the size of small peas. Gently stir in the milk, cheddar and jalapeños just until a shaggy dough forms.
- 2. Turn the dough out onto a lightly floured work surface and knead gently just until it comes together. Pat the dough out to a ½-inch-thick rectangle. Using a 3-inch round biscuit cutter, stamp out 10 to 12 biscuits. Gently press the scraps together and stamp out more biscuits. Arrange on the prepared baking sheet and freeze for 30 minutes.
- **3.** Preheat the oven to 375°. Brush the biscuits with the beaten egg and bake until golden brown, about 15 minutes. Serve hot or warm. —*Matthew DeMille*

**MAKE AHEAD** The unbaked biscuits can be transferred to a sturdy plastic bag and frozen for up to 1 week.

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New England, Fall Foliage

## Curried Onion and Cauliflower Hummus

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Total 1 hr 30 min plus overnight soaking Makes about 5 cups

- 1 lb. dried chickpeas (2½ cups), soaked overnight and drained
- 8 garlic cloves, peeled
- 1 tsp. baking soda
- ½ cup tahini
- 1/2 cup fresh lemon juice
- 1/3 cup extra-virgin olive oil, plus more for drizzling
- 1/2 tsp. ground cumin Salt

Canola oil, for frying

- 1/2 lb. cauliflower, cut into 1/2-inch florets
- 2 tsp. curry powder
- 1 large onion, halved and thinly sliced
- 1½ tsp. finely crushed pink peppercorns Chopped parsley, for garnish
- 1. In a saucepan, cover the chickpeas, garlic and baking soda with 2 inches of water and bring to a boil. Cover and simmer over moderately low heat, stirring every 15 minutes, until the chickpeas are tender, 50 minutes; if necessary, add water to keep them covered.
- 2. Drain the chickpeas and garlic and transfer to a food processor; puree until very smooth. With the machine on, gradually add the tahini, lemon juice, ½ cup of olive oil and the cumin; season the hummus with salt.
- **3.** In a skillet, heat ¼ inch of canola oil. Add the cauliflower and fry over moderately high heat, stirring, until tender and deeply browned, 8 to 10 minutes. Transfer to a paper towel–lined bowl to drain. Add 1 teaspoon of the curry powder and toss well. Season with salt and toss again.
- **4.** Pour off all but ¼ cup of the oil from the skillet. Add the onion and a big pinch of salt and cook over moderately high heat, stirring, until just starting to soften and brown in spots, about 5 minutes. Add the pink peppercorns and the remaining 1 teaspoon of curry powder and cook, stirring, until fragrant, about 3 minutes. Season with salt.
- **5.** Spoon the hummus into a bowl and top with the onion and cauliflower. Drizzle with olive oil, garnish with parsley and serve.

**SERVE WITH** Warm pita or naan.

**WINE** Juicy, fruit-forward California Chenin Blanc: 2014 Dry Creek Vineyard.

Shaya, 4213 Magazine St., New Orleans; shayarestaurant.com; 504-891-4213.

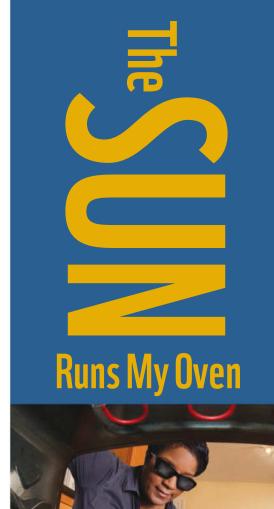
#### **TRENDSPOTTING** from p. 24

#### **Fruity Caipirinha Jelly**

Total **25 min plus overnight chilling** Serves **4** 

This refreshing cachaça-laced jelly from Spanish chef Jordi Roca is packed with diced fresh fruit.

- 3/4 tsp. unflavored gelatin
- 11/4 cups cold tap water
- 1/2 cup sugar
- ½ cup cachaça
- 1/2 cup finely diced apricot
- 1/2 cup finely diced mango
- 1/2 cup finely diced strawberries
- 1/2 cup finely diced peeled apple
- 4 fresh lychees—peeled, pitted and quartered
- 1 Tbsp. finely shredded mint leaves
  Zest of 1 lime
- 1. In a small saucepan, sprinkle the gelatin over the water and let soften for 5 minutes. Add the sugar. Stir over moderately high heat until the sugar and gelatin are completely dissolved; do not boil. Remove from the heat and stir in the cachaça. Transfer to a heatproof bowl, cover with plastic wrap and refrigerate until the jelly is set, at least 8 hours or overnight.
- **2.** Gently fold in the fruit, mint and lime zest. Spoon into chilled glasses and serve.



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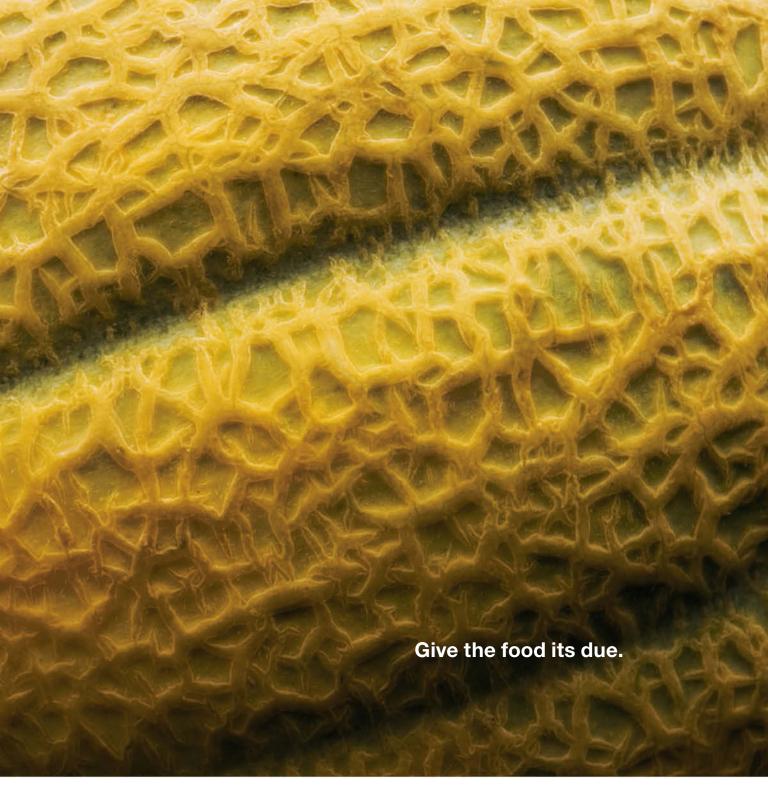
Cauliflower Hummus

and letting them cook until very, very tender to ensure a puree with the creamiest texture. He tops his most popular hummus preparation (the menu always includes four variations) with curried cauliflower and caramelized onions (p. 129). It's a nod to the fried cauliflower with mint found at cafés across Israel. - CHELSEA MORSE



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